

FESTIVE FEASTS: STUFFED TURKEY BREAST WITH MAPLE BACON LATTICE | MEATBALL & SQUASH LASAGNE
CIDER-BRAISED GAMMON | CAMEMBERT & CRANBERRY PITHIVIER | LOBSTER MAC 'N' CHEESE

olive CHRISTMAS 2017 • UK £4.95

olive

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CHRISTMAS
LUNCH
PLANNER

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brunches
FOR LAZY
MORNINGS

THE CHEFS
TO WATCH
IN 2018



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PAVLOVA

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ON TURKEY:
WHICH TO BUY, HOW TO
COOK IT, HOW LONG
TO REST IT FOR,
AND MORE!

MIDWEEK
LIFESAVERS

✳️ CRISPY CHINESE CHICKEN
✳️ KIMCHI BUBBLE & SQUEAK
✳️ CAULIFLOWER KEDGEREE
✳️ RACLETTE BURGERS



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Enjoy the unique tastes of Ferrero's creamy fillings and crunchy wafer with the classic hazelnut **Rocher**, seductively dark **Rondnoir** and velvety coconut **Raffaello**.



FERRERO

Welcome to Christmas



I remember us having our eureka moment for this year's Christmas cover sat in a pub garden close to **olive** HQ in the heat of midsummer, while drinking a pint of cold cider. We were all discussing what we loved most about Christmas, and the traditions that have been passed down through our families.

For me it's making (and eating) sausage rolls, and mince pies with a Viennese whirl topping (the recipe for which is now on olivemagazine.com) with my mum on Christmas

Eve. It's pouring sneakily-strong bloody marys for everyone on Christmas morning before we take the dogs for a long walk. It's standing, fridge door open, on Boxing Day and dunking cold roast potatoes in horseradish sauce. It's about eating my own (ever increasing) body weight in Ferrero Rocher and any other sweets/nuts/chocolate I can get my hands on.

And it was this latter particular tradition that inspired our cover recipe – a showstopping chocolate and hazelnut profiterole stack. Each of those gorgeous, crisp little buns is filled with either a decadently dark Nutella cream or a light-as-air boozy Frangelico cream, topped with a glossy chocolate sauce and dusted with rubbles of gold hazelnut brittle. All the same great flavours, but a family-sized tower even the ambassador would approve of, I'm sure you'd agree.

We've got plenty more festive sweet treats for you to tackle over the holidays, too, courtesy of our favourite baker Edd Kimber – from a trifle layer cake to eggnog custard tart. There are great-tasting midweek lifesavers, fancy brunches for lazy weekends, and easy feasts for all those family get-togethers. And, of course, we've got the results of our annual Christmas Supermarket Awards – meaning that the last-minute shop before the big day will be all killer and no filler, thanks to our pick of the best ready-made cheats. There's so much more besides, including, hopefully, recipes that will become a tradition in your family, too.

Happy Christmas my little olives. Here's to a cracking break, and an even better new year.

Laura.

Laura Rowe, Editor  @olive magazine  @lauraroweats

For more festive recipes visit **olive magazine.com**

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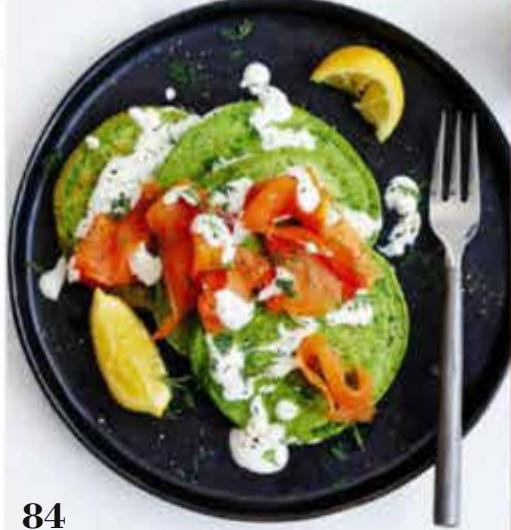
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VEGETARIAN



LOW CALORIE*



GLUTEN FREE**



FREEZABLE

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- Dolcelatte, fig and thyme
- Feta, Peppadew and artichoke
- Salt beef, mustard mayo and pickled cucumbers
- Smoked salmon, egg and caper
- Spicy salami, crab and avo

* LOW-CAL = UNDER 550 CALORIES, SUITABLE FOR THE 5:2 DIET. ** RECIPES ARE GLUTEN-FREE ACCORDING TO INDUSTRY STANDARDS

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COVER

star

Recipe SARAH COOK
Photograph ANT DUNCAN

Chocolate & hazelnut profiterole stack

2 HOURS + COOLING | SERVES 10 | A LITTLE EFFORT

CHOUX PASTRY

plain flour 140g

golden caster sugar 1 tsp

unsalted butter 115g, cut into small pieces

eggs 225g (about 4½ large eggs, 5 medium), beaten

CHOCOLATE SAUCE

soft light brown sugar 75g

cocoa powder 40g

golden syrup 75g

Green & Black's Velvet Edition 70% dark chocolate 150g, roughly chopped

HAZELNUT BRITTLE

ready-chopped hazelnuts 2 tbsp

white caster sugar 150g

FILLING

Nutella 75g

Frangelico 150ml

icing sugar 24g

double cream 600ml

• Sift the flour onto a sheet of baking paper. Put the sugar, butter and ½ tsp fine salt into a large pan with 240ml of water. Heat very gently until the butter has melted, then increase the heat and bring the liquid to the boil. As soon as it's bubbling, lower the heat, tip in the flour (use the baking paper as a chute) and beat it in with a wooden spoon until the mixture forms a smooth dough that clumps together, leaving the rest of the pan clean. Carry on beating and cooking over a low heat for 5 minutes – steam should continue to rise from the mixture.

• Cool for 5 minutes, then add in the egg a little at a time, beating in completely between each addition, until the dough is smooth and glossy but still thick – you may not need to use all of the egg. It should drop very reluctantly from the spoon in the shape

of a 'V' when you bang it against the side of the pan – too runny and you won't be able to pipe it, too thick and the buns won't puff up in the oven. Dampen a sheet of baking paper and use it to line a big baking sheet (or two small ones).

• Heat the oven to 200C/fan 180C/gas 6. Transfer the dough to a piping bag fitted with a large round nozzle, and pipe 30 walnut-sized balls, spaced apart for rising. Dip your finger in a little water to smooth out any bumps or peaks in the dough, then put the tray or trays in the oven and bake for 30-35 minutes until the profiteroles are puffed, golden and crisp. Turn off the oven and leave the profiteroles in for another 30 minutes, then transfer to a wire rack to finish cooling.

• Make the chocolate sauce by putting the sugar, cocoa and golden syrup in a pan with 200ml water. Whisk together over a medium heat then, once it begins to boil, bubble fiercely for a minute, remove from the heat and stir in the chocolate until it has melted. Pour into a bowl and leave to cool, then cover and chill.

• For the hazelnut brittle, line another baking sheet with baking paper and sprinkle over the chopped hazelnuts. Heat the sugar in a medium pan without stirring. When it's melted, bubble until it turns a golden caramel colour. Pour straight onto the baking sheet, tilting to spread as thinly as possible and cover all the nuts. Once set, bash the brittle in a food processor into small pieces, and whizz ⅓ of these to make a sugar 'dust'. • For the filling, put the Nutella into a bowl with ½ the Frangelico and ½ the icing

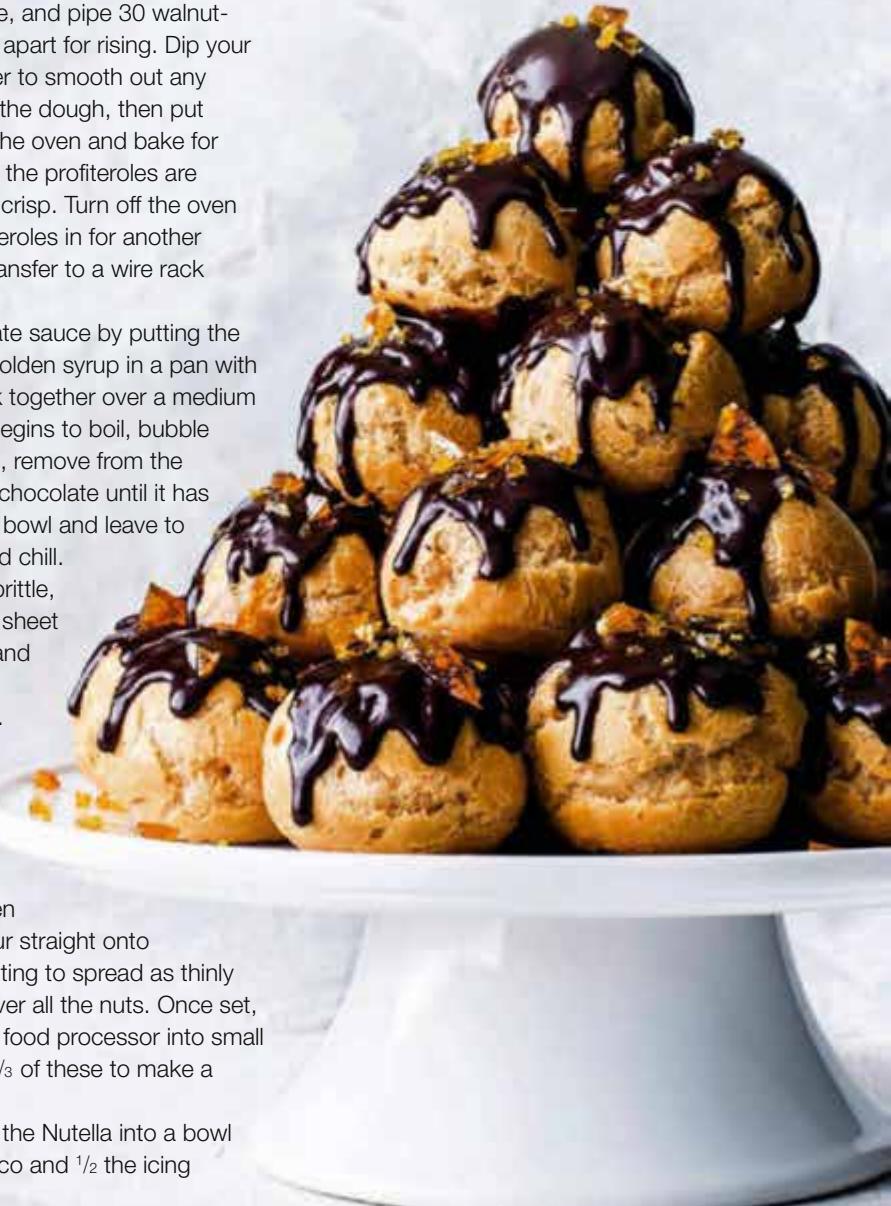
sugar, and gently whisk until combined. Pour in ½ the cream and whip to soft peaks with electric beaters. Pour the remaining cream into a separate bowl with the remaining icing sugar and Frangelico, and whip this to soft peaks as well.

- When the profiteroles are cold, you're ready to assemble. Poke holes in the bottom of each bun with a small piping nozzle. Spoon both fillings into separate piping bags fitted with small nozzles, and pipe into 15 profiteroles each, until they feel heavy and the cream wants to squirt back out.
- To assemble, dunk each profiterole in the chocolate sauce to cover the top as you stack on a serving plate. Sprinkle over the nutty brittle shards and dust, and serve.

PER SERVING 788 KCALS | FAT 53.7G

SATURATES 30.9G | CARBS 58.6G | SUGARS 47.3G

FIBRE 2.2G | PROTEIN 8.2G | SALT 0.43G



WE'VE
WAITED
ALL YEAR FOR THIS



CHRISTMAS DESERVES LURPAK®

Christmas SUPERMARKET AWARDS 2017

It's easy to find these award-winning products – just look out for this label in the supermarkets!



HOW WE CHOSE THE WINNERS

WINNERS: The **olive** team chose 23 categories, based on extensive research, of products you would want to buy to make Christmas entertaining hassle-free. The supermarkets

selected the products they wanted to put forward in each category (we only allowed them one entry per category, so they had to choose carefully). Our

expert panel tasted them, without knowing where they came from, and rated each individually. The standard this year was of such high quality that we awarded several joint winners.

1 THE CHRISTMAS CAKE EVERYONE WILL WANT TO BUY

WINNER M&S

The Collection Six-Month Matured Snowflake Bauble Christmas Cake (£20/1.6kg).

With traditional flavours of marzipan, fruit and booze, yet a flamboyant modern design, this Christmas cake will be a star on any table.

With the busy festive period ahead, we could all do with a helping hand in the kitchen. The winners in our 4th annual Christmas Supermarket Awards are sure to make seasonal entertaining that little bit easier

Photographs ANT DUNCAN





2 BEST FESTIVE CHAMPAGNE

WINNER Asda Extra Special Louis

Bernard Champagne Brut (£18/75cl).

This is one of the cheapest champagnes we tasted but had the richest flavour. It's full of body with toasty notes and lovely mouth feel – a bargain buy.

3 BEST CANAPÉ

WINNER Iceland Extra Mature Vintage

Cheddar Soufflettes (£3/250g pack of 10).

You cook these canapés straight from frozen (which is a bonus in our books) and they come out of the oven beautifully light and fluffy, with just the right whack of cheese.

4 BEST FROZEN CANAPÉ

WINNER Ocado Prawn & Vegetable

Filo Tartlets (£3/170g pack of 10). Crisp pastry cases and a tasty filling with a hint of chilli. Easy to serve and even easier to eat.

HIGHLY COMMENDED M&S Tempura Tiger Prawns (£5.50/180g pack of 10).

These prawns are seriously crunchy despite being baked not fried. Our top tip – whip up a dipping sauce to make them really sing.

5 BEST GLUTEN-FREE CHRISTMAS PUDDING

JOINT WINNER M&S (5A) The Collection

Made Without Six-Month Matured Extremely Fruity Gluten-Free Christmas Pudding (£8/454g).

With a good mix of fruit and a boozy kick, this gluten-free pud doesn't slice like you might be used to, but easily passes the flavour test for us.

JOINT WINNER Asda (5B) Extra

Special Free-From Christmas Pudding (£1.50/100g). With a soft texture, mellow flavour and really good crunch from some chunky nuts, this is a great pud for one person.

6 BEST GLUTEN-FREE CHRISTMAS CAKE

WINNER M&S Six-Month Matured

Gluten-Free Holly Tree Christmas Cake (£12/935g). You would never believe this was a gluten-free cake. It's full of juicy sultanas, raisins, currants and glacé cherries, as well as being covered in marzipan and soft icing. The sugar holly leaves give a lovely crunch, too.

7 BEST GLUTEN-FREE MINCE PIES

WINNER Co-op Free-From Mince Pies

(£1/pack of 6.) Plump fruit surrounded by a thick pastry case with a lovely sugary crust. They just happen to be gluten free.

8 BEST FREE-FROM DESSERT

WINNER Co-op Free-From Irresistible

Chocolate Brownies (£2.49/205g pack of 5). These fudgy, sweet brownies are gluten free, but your guests will never guess.

9 BEST SEAFOOD CENTREPIECE

WINNER M&S Three Fish Roast

(£35/1.3kg). Tender, juicy salmon, cod and king prawns wrapped in crispy pancetta. A spectacular dish to slice open at the table.

HIGHLY COMMENDED Asda Extra

Special Salmon Side with Clementine and Ginger Butter (£12/660g). Simple yet well presented, this juicy salmon is packed with fragrant, festive flavours that go together beautifully.



9

10 STAND-OUT STARTER

WINNER Asda Extra Special

Scallop and Lobster Coquilles St Jacques (£6/200g). This seafood bake is a decadent appetiser before you tuck into the main event. It has a rich sauce, tender shellfish and smooth mash.

11 BEST SMOKED SALMON

WINNER Co-op Irresistible Whisky

Smoked Salmon (£4.99/100g). A traditional, lightly smoked and tender salmon sliced just how we like it. The whisky gives the fish a slightly caramelised flavour, which we loved.

12 BEST CHRISTMAS HAM

WINNER Co-op Irresistible Sweet

Cured Silver Side Gammon with a Spiced Orange and Honey Glaze (£8/750g).

This juicy ham will be a treat when you're making your Boxing Day sarnie.

13 BEST TRIMMING FOR CHRISTMAS DAY

WINNER M&S British Outdoor Bred Pork & Chestnut Stuffing Cups (£8/355g pack of 6).

Made with good-quality meat, these stuffing cups are full of flavour and easy to serve. The caramelised onion and salty meat work brilliantly together.

HIGHLY COMMENDED Asda Extra Special British Pork and Winter Fruit

Stuffing (£2.98/340g). This quirky stuffing has a crunchy yet crumbly texture, with a sweet and nutty flavour. It's a fun idea and really does taste of Christmas pud.

14 BEST MEAT-FREE MAIN COURSE

WINNER Co-op Butternut Squash and Quinoa Roast with Apple and Plum Glaze (£3/500g).

This veggie roast has a surprisingly meaty flavour, with a fruity glaze that complements the natural sweetness of the squash and a great texture thanks to the lentils, quinoa and pumpkin seeds distributed throughout. It's easy to portion and holds its shape well.

15 BEST GIFT FOR A FOODIE OVER £20

WINNER M&S Whole Side of Spey Bay Oak Smoked Salmon on a Wooden Board (£50/1kg).

Not only does this look special, but it's just smoky enough, and the silky slices are pre-cut meaning all the hard work has already been done.

16 BEST CHRISTMAS PUDDING

WINNER M&S The Collection 12-Month

Matured Vintage Christmas Pudding (£14/800g). A squidgey Christmas pud packed with fruit and a hint of booze – and it looks great, too.

HIGHLY COMMENDED Iceland Melt in the Middle Christmas Pudding (£6/800g).

If you've got a sweet tooth, and fancy something a bit different this year, try this pud stuffed with a brandy butter sauce.

17 BEST GIFT FOR A FOODIE UNDER £20

JOINT WINNER M&S (17A) Salted

Caramel Pine Cones (£12/350g). Filled with silky butterscotch, these chocolate pine cones dusted with icing sugar will have everyone fighting over the last one.

JOINT WINNER Co-op (17B) Irresistible

Artist Collection (£6/190g). These creamy milk chocolates are filled with distinctive and delicious flavours – from lime and lemongrass to Brazilian coffee – and their design is pretty snazzy, too.

18 BEST MINCE PIES

JOINT WINNER M&S (18A)

The Collection Christmas Snowflake Mince Pies (£2.50/323g pack of 6). Buttery yet crisp pastry, these mince pies have an aromatic flavour and an artisan finish.

JOINT WINNER Iceland (18B) Luxury

Mince Pies (£1.89/pack of 6). If you want a grown-up mince pie, with a very boozy kick, these are the ones to choose.

16

17B



18B



18A



17A



19 CHRISTMAS CONDIMENTS**WINNER M&S Shallot Marmalade**

(£3.50/215g). Sticky and sweet with a hint of spice, this marmalade has a strong (and delicious) malt vinegar flavour. We'd serve it with a wedge of cheddar and crackers.

20 BEST READY-MADE CHEESEBOARD**JOINT WINNER Co-op (20A) Irresistible Award-Winning Luxury Cheese Selection**

(£7/475g). The creamy vintage cheddar with a salty crunch is the star of this box. It's nicely balanced by a ripe, oozing brie, a comté, a handmade vintage Red Fox and an unusual Blacksticks White.

JOINT WINNER Booths (20B) 5-Piece Award-Winning Cheese Selection

(£29/890g). A light goat's cheese, Montgomery cheddar, creamy stilton, a brie de Meaux and an ash-covered goat's cheese make this a sophisticated cheese selection to grab while you can.

21 BEST FESTIVE SHOW-OFF DESSERT**JOINT WINNER Asda (21A) Raspberry & White Chocolate Macaron Cake**

(£8/686g). This giant, chewy macaron with a good almond flavour, filled with white chocolate mousse, definitely supplies the wow factor.

JOINT WINNER Iceland (21B) Raspberry and Pistachio Layered Pavlova (£6/574g).

A light, crunchy meringue with fresh cream and a great sourness from the raspberries, it's hard to believe it had been frozen. You could easily pass this off as homemade!

HIGHLY COMMENDED Co-op Irresistible

Cracking Chocolate Orange Cheesecake Dome (£12/750g). A showstopping dessert that'll be loved by adults and children. Crack open the shell to reveal a sweet orange cheesecake, rich dark chocolate crumb and chunks of brownie.



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Clive Brazier, Chief Executive RSPCA Assured



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22 BEST XMAS DRINK

WINNER M&S Cherry Glog (£7.50/75cl). A fun alternative to mulled wine, and pleasingly on-trend with its cherry flavour. It's got strong notes of almond on the nose and will be a real crowd-pleaser.

23 BEST FROZEN DESSERT

WINNER M&S Black Forest Bouche (£9/510g). A light, creamy mousse, chunks of sweet cherry and a smart glaze means this tastes as good as it looks.

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Serge, winemaker of our award-winning Saint-Emilion Grand Cru at £10.99

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Christmas crackers

Whether you are looking for a showstopping main, a clever make-ahead side or the best boozy dessert, we've got it covered this Christmas with our ultimate wow-factor recipes

Recipes JANINE RATCLIFFE & ADAM BUSH

Photographs ANT DUNCAN



Camembert and
cranberry pithivier
p26





Stuffed turkey breast
with maple bacon lattice
p26

Camembert and cranberry pithivier

1 HOUR 30 MINUTES | SERVES 6 AS A STARTER

EASY | 

Cut this open at the table for maximum oohs and aahs.

puff pastry 500g block

plain flour for dusting

camembert 1 (about 250g)

egg 1, beaten

CHUTNEY

frozen cranberries 200g

onion 1, grated

Granny Smith apple 1, grated

dried cranberries 50g, chopped

soft brown sugar 100g

white wine vinegar 100ml

sea salt 1/2 tsp

- Put all of the chutney ingredients into a pan with 50ml of water and simmer gently for 30 minutes until thick. Cool completely.
- Cut the puff pastry block into two pieces. Roll one out on a lightly floured worksurface until it forms a rough 22cm circle. Use a plate to cut out a circle, ensuring it is about 3cm bigger than the camembert. Put onto a baking tray lined with baking paper and spread with 2 tbsp of chutney in a circle roughly the same size as the camembert. Put the cheese on top of the chutney and put in the fridge.
- Roll the other piece of pastry into a round on a lightly floured worksurface to a circle 5cm bigger than the first circle. Take the pastry and cheese out of the fridge and spread 2 tbsp of chutney over the top of the cheese. Lay the second piece of pastry over the top, gently mould round the cheese and cut to the same size as the bottom. Use a fork to crimp the edge and seal the camembert in. Chill for 30 minutes.

- Use a small knife to make a 5mm hole on the top of the pastry, then use the back of the knife to make curved score marks from the hole at the top down to the border edge (you don't want to go through the pastry, just score it). Brush liberally with beaten egg, then chill for 15 minutes. Heat the oven to 200C/fan 180C/gas 6 then bake for 25-30 minutes until puffed and golden.
- Cool slightly before cutting into wedges.

PER SERVING 470 KCALS | FAT 32G

SATURATES 16.6G | CARBS 29.7G | SUGARS 4G

FIBRE 2.6G | PROTEIN 14.6G | SALT 1.4G

Stuffed turkey breast with maple bacon lattice

4 HOURS | SERVES 8 | EASY

Making a bacon lattice is the kind of kitchen prep that looks a lot harder than it is. It's worth taking a little time to put it together as it envelopes the turkey, keeping the meat moist and giving the joint a professional-looking finish.

olive oil 1 tbsp

onions 4, 2 chopped, 2 sliced

garlic 1 clove, crushed

fennel seeds 1 tsp, lightly crushed

herby sausages 300g, skinned

soft breadcrumbs 100g

flat-leaf parsley chopped to make 2 tbsp

rosemary chopped to make 1 tsp

lemon 1, zested

egg 1

boned turkey breast joint approximately

2-2.5kg (see cook's notes)

unsmoked streaky bacon 24 slices

maple syrup 3 tbsp

chicken stock 400ml

white wine 300ml

redcurrant jelly 2 tbsp

- Heat the olive oil in a frying pan, add the chopped onions, garlic and fennel seeds, and cook for 5-6 minutes until soft. Cool and tip into a bowl. Add the sausage, breadcrumbs, parsley, rosemary, lemon zest and egg. Season really well and mix.
- Put the turkey breast skin-side down on a board. Pull the small false fillet to the side, then cut incisions lengthways into the thickest part of the breast at regular intervals to help the breast open up. Spread the stuffing all over the meat then put the false fillet back over the stuffing.

- Lay each slice of bacon on a chopping board and, using the back of a knife, scrape along the bacon to stretch it out and make it thinner. Weave the stretched bacon together to make a lattice by laying half the strips horizontally, then folding every other one back and laying a strip of bacon down vertically. Fold forward the strips bent back then fold back the alternate rashers, laying down another strip vertically. Repeat with the remaining rashers. Lift the turkey breast onto the bacon lattice, skin-side down, and fold it around, bringing the turkey back into a breast shape. Slip kitchen string under the turkey at the middle and tie to secure. Tie the rest of

the turkey up at intervals along the length to make a neat shape. Weigh the whole joint then calculate the cooking time based on 20 minutes per 500g.

- Heat the oven to 190C/fan 170C/gas 5. Put the sliced onions in a large roasting tin and sit the turkey, lattice-side up, on top of them.
- Cook for the calculated time, covering with foil if the bacon is getting a little dark. Brush with the maple syrup 30 minutes before the time is up. Remove from the tin and rest under loosely covered foil while you make the gravy.
- Pour off most of the fat from the roasting tin into a heatproof bowl, then scrape all of the leftover juices and bits from the tin into a pan. Add the stock and wine, and bring to a simmer. Boil until reduced by 2/3, then stir in the redcurrant jelly until melted. Strain into a jug.

PER SERVING 673 KCALS | FAT 27.9G

SATURATES 9.5G | CARBS 19.7G | SUGARS 10.9G

FIBRE 2.5G | PROTEIN 78.8G | SALT 2.9G

COOK'S NOTES

Butchers and online stockists will have turkey breast joints for sale around Christmas time (one large single boned breast). They are much quicker to cook than a whole turkey and make a neat joint that carves easily – no need to wrestle a 5kg bird into the oven!



Five-spice roast duck
with clementines and port
p30

Whipped crab
butter with black
treacle soda bread
p30





'Nduja-stuffed porchetta
p30

Five-spice roast duck with clementines and port

2 HOURS | SERVES 4 | EASY

This is a great roast for when there's just a few of you for dinner. It feels celebratory to bring out a whole roast bird to the table and the clementines and spices will make the kitchen smell really festive.

duck 1 (about 2kg)
olive oil 1 tbsp
chinese five-spice 3 tbsp
clementines 3, zested and juiced
port 250ml
chicken stock 150ml

- A few hours before cooking (or the day before), put the duck on a rack over a roasting tin and pour a kettle of boiling water over the duck. Cool and pour away the liquid, then leave uncovered for 2 hours in the fridge – this is to help achieve a crispy skin later. When you are ready to roast, pat dry with kitchen paper and lightly prick the skin all over with a small knife – this allows more fat to render from the duck.
- Heat the oven to 200C/fan 180C/gas 6. Mix the olive oil, five-spice and clementine zest with some seasoning in a bowl, and rub all over the duck. Juice the clementines.
- Roast the duck for 1 hour. If it looks too brown, cover it with foil. Roast for another 30 minutes. Put the duck onto a plate, cover with foil and rest for 30 minutes. Pour off the duck fat into a heatproof bowl, and add the port and chicken stock to the roasting tin, scraping off any sticky bits. Pour into a pan and cook on the hob until reduced slightly. Stir through the clementine juice, season and strain. Serve the sauce with the roast duck.

PER SERVING 927 KCALS | FAT 73.9G
SATURATES 21.5G | CARBS 8.9G | SUGARS 8.7G
FIBRE 0.3G | PROTEIN 39G | SALT 0.5G

COOK'S NOTES

You can add some extra griddled clementine halves to the duck serving platter for a pretty presentation.

Whipped crab butter with black treacle soda bread

1 HOUR 10 MINUTES | SERVES 6-8 | EASY

This is a great recipe for making a luxurious ingredient go quite a long way. Serve the soda bread while it's still warm (or toast it lightly first) so the crab butter starts to melt.

salted butter 100g, softened
lemon juice 1 tbsp
cayenne pepper a good pinch
brown crabmeat 100g
white crabmeat 150g
red chilli 1, finely chopped (optional)
tarragon or **flat-leaf parsley** finely chopped to make 2 tbsp
SODA BREAD
plain flour 125g, plus extra for dusting
wholemeal flour 125g
porridge oats 75g (we like to use Scott's)
bicarbonate of soda 1 tsp
black treacle 1 tbsp
buttermilk 250ml

- Heat the oven to 200C/fan 180C/gas 6. To make the soda bread, mix the flours, oats, bicarb and 1½ tsp salt in a bowl. Add the treacle and buttermilk, then stir with a wooden spoon to form a dough.
- Knead briefly then form into a ball. Put on a floured baking sheet then slash a cross in the top. Bake for 30-40 minutes until it sounds hollow when you tap on the bottom.
- For the crab butter, add the salted butter to a bowl and beat with electric beaters for a minute. Add the lemon juice, cayenne and brown crabmeat, and keep beating until pale and fluffy. Fold in the white crabmeat, chilli (if using) and herbs. Season well.
- Decant into small pots and chill until needed. Serve the soda bread warm with a pot of crab butter for each person.

PER SERVING (8) 297 KCALS | FAT 12.8G
SATURATES 7G | CARBS 32G | SUGARS 3.5G
FIBRE 2.9G | PROTEIN 12G | SALT 1.8G

'Nduja-stuffed porchetta

4 HOURS + OVERNIGHT DRYING | SERVES 10-12 | EASY

'Nduja is a spicy, smoky, soft Italian sausage which delivers a powerful punch of flavour in the stuffing for this joint. The combo of juicy meat, crunchy crackling and fiery stuffing is a guaranteed crowd-pleaser.

porchetta 3kg (see cook's notes), skin scored horizontally in 1cm strips

'nduja 300g

garlic 6 cloves, crushed

fennel seeds 3 tbsp, toasted

rosemary 12 sprigs, leaves finely chopped

vegetable oil 2 tbsp

flaky sea salt

• The day before cooking, pat dry the pork skin then put the porchetta skin-side up on a rack over a roasting tin in the bottom of the fridge. Leave uncovered, overnight. This will help dry out the skin and create great crackling.

- Heat the oven to 200C/fan 180C/gas 6. Mash together the 'nduja, garlic, fennel seeds and rosemary in a bowl. Take the pork from the fridge and pat dry with kitchen paper. Put skin-side down on a board, then spread the 'nduja paste evenly over the central part of the meat. Roll up the meat tightly, tie a couple of pieces of kitchen string around the porchetta to hold it in shape, then go down the length, tying reasonably tightly with string every 5-7cm to secure the whole piece in a neat shape. Put into a large roasting tin, join-side down. Rub the vegetable oil over the skin and season generously, rubbing all over and into the scores. Roast for 45 minutes before turning the oven down to 160C/fan 140C/gas 3 and cooking for 3 hours. For perfect crackling, turn the heat back up to 200C/fan 180C/gas 6 and cook for a further 30 minutes or until the crackling is crisp.
- Rest the pork on a plate for 20 minutes. Serve in thick slices.

PER SERVING (12) 776 KCALS | FAT 63.1G
SATURATES 22.7G | CARBS 1.8G | SUGARS 0.6G
FIBRE 0.2G | PROTEIN 50.2G | SALT 1.4G

COOK'S NOTES

Traditionally porchetta would be a whole baby pig, boned, stuffed and rolled, but this is a simplified version. Ask the butcher for a pork loin with the boneless belly attached and get them to score the skin really well for extra crunchy crackling. If you want to maximise the flavours, halfway through cooking, pour off some of the vibrant red oil from the roasting tray and use it to roast some blanched Charlotte potatoes to serve. Use skinned cooking chorizo if you can't source 'nduja.

Duck, chicken and sour cherry terrine
p34

Pressed potatoes
p34



Cider-braised gammon
with brown sugar glaze
p34



Duck, chicken and sour cherry terrine

1 HOUR 45 MINUTES + OVERTIME CHILLING

SERVES 8 AS A STARTER | EASY | GF

There's a reason fancy restaurants serve terrines for a starter – they are fairly simple to put together, can be made ahead and look great when sliced. Make up to three days ahead and keep well wrapped in the fridge.

streaky bacon 24 slices

duck breasts 2, skinless

chicken breasts 2, skinless

pork mince 750g

double cream 150ml

brandy 3 tbsp

black peppercorns ½ tsp, crushed

flat-leaf parsley a bunch, leaves picked

pistachio kernels 75g

dried sour cherries 75g

TO SERVE

buttered toasted sourdough

cornichons

pickled onions

dijon mustard

caramelised onion chutney

- Put slices of streaky bacon onto a chopping board and use the back of a large knife to scrape and stretch out the bacon. Use these to line the bottom and sides of a 900g loaf tin, overlapping slightly and ensuring there is a little overhang.
- Butterfly the duck and chicken breasts then halve so you have 2 flat, thin pieces of each. Mix the pork mince, double cream, brandy and black pepper in a bowl and season with salt. Check the seasoning by frying a little of the mix and tasting it – add more if you think it needs it.
- Heat the oven to 180C/fan 160C/gas 4. Start by adding a layer of pork mince to the bacon-lined terrine, and then chicken breast pieces, a layer of parsley leaves, and a handful of pistachios and sour cherries. Then the duck breast pieces, more pistachios and cherries. Finish with the pork mince.
- Lay a few more slices of bacon along the central part of the terrine, and fold in all of the overhang. The terrine should be completely enclosed by the bacon. Wrap the top in a double layer of tin foil and bake in the oven for 1 hour.
- Remove from the oven, allow to cool slightly and pour off any fat from the tin. Cut a piece of cardboard so it fits snugly

inside the tin and wrap it in foil. Use the cardboard as a lid, and top with several tins to weigh the terrine down as it cools – this will give the terrine a tight, firm texture. Once cool, chill overnight, still weighted down. Slice and serve with toast, cornichons, pickled onions, mustard and onion chutney.

PER SERVING 561 KCALS | FAT 39.6G

SATURATES 15.5G | CARBS 3.9G | SUGARS 2.6G

FIBRE 2.1G | PROTEIN 44.5G | SALT 2.2G

Pressed potatoes

2 HOURS 15 MINUTES + PRESSING | SERVES 6 | EASY

This is a brilliant get-ahead recipe, inspired by those perfectly portioned potato stacks served in restaurants. All the fiddly work is done ahead, then you simply need to roast at a high heat to get meltingly tender, burnished golden potatoes.

all-purpose potatoes such as Elfe or

Desirée, 1.5kg, peeled

butter 50g, plus extra for the tin and baking

garlic 1 clove, crushed

chicken stock 75ml

- Slice the potatoes really thinly using a food processor or mandoline.
- Put the butter and garlic in a pan and slowly melt, then sizzle gently for 3-4 minutes. Stir in the stock and season.
- Heat the oven to 180C/fan 160C/gas 4. Butter and line a 20cm square tin with baking paper. Layer up the potatoes, spooning over some of the butter liquid in between.
- Cover with foil and cook for 1 hour or until completely tender. Cool, then cover with a double sheet of foil, a heavy piece of cardboard that will fit the top and sit 3 or 4 heavy cans on top to weigh it down. Chill in the fridge overnight.
- When you are ready to serve, turn out the potatoes and cut into 12 rectangles (2 cuts along and 3 cuts down).
- Heat the oven to 220C/fan 200C/gas 7. Put the potato portions on a baking tray lined with baking paper and brush with melted butter. Cook for 30-40 minutes until crisp and golden on the outside and heated through.

PER SERVING 289 KCALS | FAT 7.8G

SATURATES 4.9G | CARBS 46.8G | SUGARS 2.2G

FIBRE 5.1G | PROTEIN 5.3G | SALT 0.21G

Cider-braised gammon with brown sugar glaze

3 HOURS 15 MINUTES + COOLING | SERVES 8-10

EASY | GF

In this recipe, a little of the cooking liquid becomes a deeply flavoured base for cooking butter beans and kale to serve on the side. The rest of the stock can be used to make a soup with the ham off-cuts, if you like.

boneless rolled gammon joint 3 kg

cider 1 litre, keeping 100ml for the glaze (we used Old Rosie)

bay leaves 2

black peppercorns 1 tbsp

onions 2, 1 quartered, 1 diced

carrots 2, halved

butter 1 tbsp

garlic 1 clove, crushed

kale 250g, washed and chopped

butter beans 2 x 600g jars (or 3 x 400g tins), drained and rinsed

GLAZE

soft brown sugar 4 tbsp

dijon mustard 3 tbsp, plus 1 tsp for the beans

• Put the gammon in a large pan, add the cider and top up with cold water to cover. Add the bay leaves, peppercorns, the quartered onion and carrots. Bring to a simmer, then cover and cook gently for 2 hours. Turn off the heat and leave to cool in the liquid.

• Take the ham out of the liquid and remove the skin, leaving a good layer of fat. Strain the liquid and discard the solids.

• Score the fat of the ham in a diamond pattern with a sharp knife.

• Heat the oven to 180C/fan 160C/gas 4. Put the sugar and mustard in a small pan and add a good splash of cider. Heat gently until melted, then brush all over the ham. Bake for 30-40 minutes, basting with the glaze until golden.

• While the ham is in the oven, cook the diced onion in a little butter until soft. Stir in the garlic and cook for a minute, then add 3 ladlefuls of the ham cooking liquid and the kale. Cook until the kale is tender then stir in the beans and another tsp of mustard. Season and cook until heated through. Serve with slices of gammon and extra mustard.

PER SERVING (10) 632 KCALS | FAT 28.7G

SATURATES 9.8G | CARBS 26.9G | SUGARS 13.5G

FIBRE 5.2G | PROTEIN 57.2G | SALT 6.8G



Lobster mac 'n' cheese
p38



Caramelised shallots
and brussels sprouts
p38



Chestnut, squash and sweet potato loaf
p38

Lobster mac 'n' cheese

45 MINUTES | SERVES 6 | EASY

Everyone loves mac 'n' cheese, but the addition of sweet, rich lobster turns this into a luxurious treat. This would make a brilliant Christmas Eve or New Year's Eve celebration dinner.

cooked lobster 1 whole about 800g
(see cook's notes)

whole milk 700ml

bay leaf 1

black peppercorns 1 tsp

unsalted butter 35g

plain flour 2 tbsp

parmesan 100g, finely grated

gruyère 100g, grated

amori or other small tubular pasta 300g

chives a small bunch, finely chopped

TOPPING

breadcrumbs 50g

parmesan 50g, finely grated

cayenne pepper 1/2 tsp

- Break off the claws from the lobster, and gently tap them with a rolling pin to break the shell and wriggle out the meat. Cut into large pieces. Cut the body in half lengthways, remove the shell and roughly chop the meat – you want to keep it chunky.
- Put the lobster shells into a pan with the milk, bay leaf and peppercorns, and bring to the boil, then remove from the heat and strain.
- In a separate pan, melt the butter and add the flour. Cook, stirring regularly, until it turns a nutty brown colour. Slowly add the infused milk to the pan, in small additions, stirring well in between until you have a smooth sauce. Stir in the cheeses and cook gently for a few minutes until completely melted.
- Cook the pasta in a large pan of boiling salted water until al dente. Drain and stir this through the cheese sauce, season and add the chives and chopped lobster meat. Tip into a large baking or gratin dish.
- Heat the grill to medium-high. Mix the breadcrumbs, parmesan and cayenne in a bowl, sprinkle evenly over the pasta and grill for 5 minutes until golden brown (keep a careful eye on it so it doesn't catch or burn).

PER SERVING 553 KCALS | FAT 23.5G

SATURATES 14.2G | CARBS 48.7G | SUGARS 6.5G

FIBRE 3.1G | PROTEIN 35G | SALT 1.3G

COOK'S NOTES

Order whole cooked lobster from the fishmonger or look out for packs of frozen or fresh cooked lobster tails in supermarkets. They are often on special offer at this time of year. You could also use crayfish or crab as an alternative – you'll need around 200g of cooked meat.

Caramelised shallots and brussels sprouts

5 MINUTES | SERVES 6 | EASY | 

Caramelising the shallots and the sprouts gives this classic side a deeper flavour, and the calvados adds an extra zing.

brussels sprouts 750g, trimmed and halved

diced pancetta 75g

small round shallots 500g, peeled

calvados or brandy 3 tbsp

cider vinegar 3 tbsp

honey 2 tbsp

• Bring a large pan of salted water to the boil and blanch the sprouts for 2-3 minutes. Drain then refresh in iced water.

• Put the pancetta in a large cold frying pan and put over a heat. Fry until the fat comes out and the pancetta is crisp. Scoop out with a slotted spoon onto a plate, leaving behind any fat. Tip in the shallots and cook for 10-15 minutes until golden brown all over. Add the sprouts for the final 5 minutes, turn up the heat and cook until caramelised and browned a little. Lower the heat and add the calvados, cider vinegar, honey and 50ml of water, add the pancetta back to the pan and cook gently for 10-15 minutes until the shallots and sprouts are tender and the sauce glazes the veg.

PER SERVING 154 KCALS | FAT 5.3G

SATURATES 1.7G | CARBS 11.7G | SUGARS 11.1G

FIBRE 6.7G | PROTEIN 7.3G | SALT 0.3G

COOK'S NOTES

Peeling small, round shallots can be a bit of a faff, but if you soak them for 15 minutes first in boiling water they become much easier to deal with.

Chestnut, squash and sweet potato loaf

2 HOURS 45 MINUTES | SERVES 6 | EASY | 

Precise layering makes this vegan main look really smart, but it's actually easy to put together. This can be made the day before then heated through before serving.

onions 3 large, grated

coconut butter 100g

dried chilli flakes a pinch

sage a small bunch, chopped

vac-packed cooked, peeled chestnuts

180g, chopped

white breadcrumbs 100g

ready-to-eat dried apricots 50g, chopped

cranberry sauce 4 tbsp

sweet potatoes 400g, peeled

butternut squash 400g, peeled

• To make the stuffing, put the onion in a pan with the coconut butter and chilli flakes and cook until the onions have softened. Stir in the sage and cook for 2 minutes.

• Put the chestnuts, breadcrumbs and apricots into a bowl. Stir in half the onion mixture, mix well and season. Mix the rest of the onions with the cranberry sauce.

• Slice the sweet potatoes and squash separately in a food processor or with a mandoline and divide into 3 piles of each. Melt a little more coconut butter and brush the inside of a 900g/2lb loaf tin. Line with a strip of baking paper.

• Heat the oven to 190C/fan 170C/gas 5. Line the bottom of the tin with a neat overlapping layer of 1/3 of the squash, trimming to fit the tin. This will be the top of the loaf so get this as nice as possible – the other layers you don't need to worry about so much. Then add a layer of 1/3 of the sweet potato.

• Add a layer of stuffing, then cranberry onions, then the next 1/3 of squash and sweet potato. Add the rest of the stuffing, then another layer of cranberry onions and finish with the last 1/3 of squash and sweet potato.

• Cover with foil, put on a baking tray and bake for 2 hours, or until the sweet potatoes and squash are tender. Leave to sit for 10 minutes before turning out and cutting into slices.

PER SERVING 406 KCALS | FAT 12.3G

SATURATES 10G | CARBS 60.9G | SUGARS 29.1G

FIBRE 12.6G | PROTEIN 6.5G | SALT 0.3G

Baileys pavlova

2½ HOURS | SERVES 8-10 | EASY | GF

You can make the pavlova base the day before, then fill just before serving. Store in a large airtight box or wrap the pav, on its tray, in clingfilm or foil to keep the air out.

egg whites 4

caster sugar 225g

cornflour 1 tsp

white wine vinegar 1 tsp

milk chocolate 50g, melted

70% dark chocolate 50g, melted

FILLING

70% dark chocolate 100g bar

vanilla extract 1 tsp

double cream 450ml

Baileys 5 tbsp

- Heat the oven to 180C/fan 160C/gas 4. Use a dinner plate to draw a circle on a sheet of baking paper, then flip over onto a solid baking sheet.

- Whisk the egg whites with electric beaters until they just form stiff and shiny peaks. Gradually add the sugar a couple of tablespoons at a time and whisk really well between each addition. When all of the sugar is used up, continue whisking for 3-4 minutes or until the meringue is stiff and glossy and stands up in peaks, then whisk in the cornflour and vinegar.

- Pile the mixture onto the baking paper and form into a circular shape, but with a few peaks around the edge. Put in the oven, turn the temperature down to 120C/fan 100C/gas ½ and cook for 1½ hours. Turn the oven off and leave the meringue inside until completely cold (you can make this the day before and leave to cool overnight, if you like).

- Carefully peel off the baking paper and put the pavlova onto a serving dish. Don't worry if it cracks a little as this is quite normal and the cream and choc will cover it.

- Drizzle with the melted chocolates then put in the fridge for 10 minutes to set.

- To make the chocolate curls for the filling, melt the dark chocolate then spread over a clean baking sheet in a very thin layer. Put in the fridge until just set, then use a large chef's knife to draw through the chocolate towards you in a semi-circle. The chocolate should curl up into round shavings.

- Put the vanilla, cream and Baileys in a bowl. Whip to soft peaks.

- Pile the cream into the pav and finish with dark chocolate curls.

PER SERVING (10) 458 KCALS | FAT 33.1G

SATURATES 20.2G | CARBS 33.2G | SUGARS 31.1G

FIBRE 1.8G | PROTEIN 3.8G | SALT 0.1G



SUPER STARS



Give your festive table some extra sparkle with one of Edd Kimber's crowd-pleasing sweet sensations

Recipes EDD KIMBER Photographs ANT DUNCAN

Eggnog
 custard
 tart
 p46



Gingerbread,
caramel and
pear trifle
p46



Pandoro french
toast with
blueberry and
sage compote
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Pecan chocolate-chip cookie sandwiches with no-churn mincemeat ice cream

1 HOUR 15 MINUTES + FREEZING + CHILLING

MAKES 10 | EASY | GF

sweetened condensed milk 397g tin
vanilla bean paste or extract 1 tsp
mincemeat 200g (the boozier the better)
double cream 600ml
PECAN CHOCOLATE-CHIP COOKIES
buckwheat flour 130g
oat flour 50g (see cook's notes)
cornflour 30g
bicarbonate of soda 3/4 tsp
flaky sea salt 1/2 tsp
unsalted butter 125g, softened
light brown muscovado sugar 200g
egg 1
egg yolks 2
vanilla extract 1 tsp
pecans 100g, toasted and finely chopped
dark chocolate 200g, chopped

- To make the ice cream, mix the condensed milk, vanilla and mincemeat. Put the double cream into a large bowl and whisk until soft peaks form. Add the whipped cream, 1/3 at a time, to the condensed milk mixture, folding gently to combine. Scrape the finished mixture into a large container and freeze for a few hours before using.
- Put the buckwheat flour, oat flour, cornflour, bicarbonate of soda and salt into a large bowl, and mix to combine.
- Put the butter and sugar into a large bowl and use electric beaters to beat until light and fluffy. Beat in the egg, egg yolks and vanilla. Add the flour mixture and pecans, and mix together until just combined. Add the chocolate and mix briefly until evenly distributed. Cover and chill for a few hours, until the dough is firm.
- Roll the chilled dough into 20 golf-ball-sized rounds and freeze for an hour on

baking-paper-lined baking sheets, leaving 5cm between each (they can be frozen for up to 3 months – just transfer to freezer bags).

- Heat the oven to 180C/fan 160C/gas 4. Bake the rounds for 14-16 minutes or until golden brown around the outside. Allow the cookies to cool on the baking tray for 5 minutes before carefully transferring to a wire rack to cool completely. Kept in a sealed container, these cookies will keep for up to four days.
- To assemble, put a scoop of ice cream between two cookies and gently press so the ice cream reaches the edges of the cookies. Eat immediately, or freeze for later.

PER SERVING 931 KCALS | FAT 63.7G
SATURATES 34.1G | CARBS 77G | SUGARS 62.1G
FIBRE 4.2G | PROTEIN 10G | SALT 0.7G

COOK'S NOTES

You can buy gluten-free oat flour or make it yourself by simply putting porridge oats in a food processor and blitzing until fine. The cookies in this recipe are gluten free but you'll have to check your brand of mincemeat if you want the whole recipe to be so.





Spiced chocolate
pot de crème with
sherry syrup
p47



Eggnog custard tart

1 HOUR 45 MINUTES

+ COOLING + INFUSING

SERVES 10 | A LITTLE EFFORT

plain flour 225g, plus extra for dusting

sea salt a pinch

caster sugar 50g

unsalted butter 150g, diced

egg 1, lightly beaten

egg yolk 1, to glaze

icing sugar to decorate

ground cinnamon to decorate

EGGNOG CUSTARD

single cream 300ml

whole milk 100ml

vanilla extract 1 tsp

cinnamon stick 1

fresh nutmeg 1/3, grated

egg yolks 8

caster sugar 100g

spiced rum 50ml

• Mix the flour, salt and sugar in a large bowl to combine. Add the diced butter and toss together to coat in the flour. Rub the butter into the flour until it resembles coarse breadcrumbs. Drizzle in the beaten egg and use a knife to mix it in. Once the dough starts to form clumps, tip out onto the worksurface and bring together to form a dough. Press into a disc and chill for an hour.

• To make the custard, put the cream, milk, vanilla, cinnamon stick and nutmeg into a large pan and slowly bring to a simmer. Turn off the heat, cover and allow to infuse for an hour. Put back on the heat and bring to a boil. Meanwhile, put the egg yolks and sugar in a large bowl and whisk together until smooth. Pour the cream mixture through a fine sieve, over the egg yolk mixture, whisking to combine. Pour in the rum and mix again. If bubbles appear on the surface, carefully spoon these off and discard.

• Heat the oven to 200C/fan 180C/gas 6. Roll out the pastry on a floured worksurface to about 2-3mm thick. Drape into a 23cm loose-bottomed, shallow tart tin, pushing into the corners and trim any excess.

• Re-roll any excess pastry and, using star-shaped cookie cutters in a couple of different sizes, cut out as many stars as possible. Put the stars onto a baking-paper-lined baking tray and brush with a little beaten egg yolk. Line the tart base with a crumpled piece of baking paper and fill with baking

beans or rice. Bake the base and the stars for 20 minutes, or until golden. Remove the stars, and baking paper and rice from the base and put the base back into the oven for 10 minutes or until it is lightly browned.

Brush the inside of the base with beaten egg yolk and put back in the oven for a minute.

Remove from the oven and cool. Reduce the oven temperature to 150C/fan 130C/gas 2.

• Put the cooked tart case (still in the tin) onto a baking tray in the oven and carefully pour in the custard. Bake for 30-40 minutes until the custard is set around the sides but has a little wobble in the middle. Remove from the oven and allow to cool fully before removing from the tin. Decorate the tart with the pastry stars, dust some with icing sugar, some with cinnamon and leaving some plain. This tart is best served on the day it's made but can be refrigerated for a day or two.

PER SERVING 402 KCALS | FAT 24.7G

SATURATES 13.5G | CARBS 33.6G | SUGARS 16.4G

FIBRE 0.9G | PROTEIN 7.6G | SALT 0.2G



Gingerbread, caramel and pear trifle

1 HOUR 30 MINUTES + COOLING

SERVES 12-15 | A LITTLE EFFORT

This OTT recipe involves a little bit of clever cheating, as you only make the custard and gingerbread trees from scratch.

McVitie's Jamaica ginger cake

2 x 245g loaves

pears in juice 2 tins, drained and cut into large pieces

RUM CARDAMOM CUSTARD

whole milk 500ml

orange peel 4 strips

cornflour 30g

cardamom pods seeds removed and ground to make 1 tsp

caster sugar 200g

vanilla bean paste 2 tsp

eggs 2

egg yolks 4

spiced rum 100ml, plus extra for brushing and drizzling

GINGERBREAD CHRISTMAS TREES

unsalted butter 75g

soft dark brown sugar 50g

golden syrup 1 tbsp

self-raising flour 125g

ground ginger 2 tsp

mixed spice ½ tsp
ground cinnamon ¼ tsp
ground nutmeg a pinch
CARAMEL CREAM
double cream 600ml
Carnation caramel 397g tin

TO SERVE

double cream 300ml, whipped to soft peaks

- To make the custard, put the milk and orange peels into a large pan, bring to a simmer and remove from the heat. Meanwhile, put the cornflour, cardamom, caster sugar, vanilla, eggs and egg yolks into a large bowl, and whisk together until smooth and combined. Once the milk is at room temperature, pour through a fine sieve over the egg mixture and whisk to combine, discarding the orange peels. Pour the custard back into the pan, heat gently and whisk constantly until thickened. Pour the custard back into the bowl and stir in the rum. Press a sheet of clingfilm onto the surface of the custard and chill until needed.
- Heat the oven to 180C/fan 160C/gas 4. To make the gingerbread Christmas trees, put the butter, brown sugar and golden syrup into a small pan, and heat gently until melted and combined. In a large bowl, mix the remaining ingredients. Pour over the melted butter mixture and stir together to form a dough. Put the dough between two sheets of baking paper and roll until 3-4mm thick. Peel off the top sheet of baking paper and use Christmas-tree-shaped cookie cutters to cut out as many trees as possible. Put onto a baking-paper-lined baking tray and bake in the oven for 10-12 minutes or until lightly browned around the outside of the trees. Remove from the oven and cool.
- Cut the Jamaica ginger cakes lengthways into 2cm-wide slices and use the Christmas tree cookie cutters to cut out enough trees to fit around the inside of the trifle bowl. Cut the rest of the ginger cake into small pieces. Brush one side of each ginger cake tree with rum and stick it to the inside of the trifle bowl.
- For the caramel cream, put the double cream and Carnation caramel in a large bowl and whisk until it holds soft peaks.
- To assemble, layer up the pears, caramel cream and chopped ginger cake, either in one layer of each, or make it more intricate by doing two thinner layers of each element. When adding in the small pieces of cake, you can make the trifle boozier by drizzling them with a little extra rum.

• To finish, top the trifle with the remaining whipped cream. Press the gingerbread trees into the cream. Once assembled, the trifle can be refrigerated for up to a day but add the trees just before serving.

PER SERVING 705 KCALS | FAT 44.6G
 SATURATES 26G | CARBS 63.8G | SUGARS 47.9G
 FIBRE 1.6G | PROTEIN 7.3G | SALT 0.4G



Pandoro french toast with blueberry and sage compote

25 MINUTES | SERVES 6 | EASY

eggs 2
whole milk 75ml
vanilla extract 1 tsp
caster sugar 2 tbsp
mini pandoros 3, thickly sliced (see cook's notes) or **brioche** 6 thick slices
butter for frying
BLUEBERRY SAGE COMPOTE
blueberries 400g
sage 4 leaves
lemon ½, juiced
caster sugar 4 tbsp
vanilla extract 1 tsp

- Put the compote ingredients into a pan and cook for 10-15 minutes until the fruit has started to break down and the liquid has reduced and become slightly syrupy. Remove from the heat and discard the sage leaves.
- Put the eggs, milk, vanilla and caster sugar into a bowl and whisk to combine. Dip each slice of pandoro into the egg and milk mixture, submerging for a few seconds so that it absorbs the liquid. Heat a little butter in a large frying pan, and swirl to cover. Fry a few pieces at a time, cooking for around 3-4 minutes until golden brown on each side. Repeat with the remaining slices and serve hot with the blueberry sage compote.

PER SERVING 337 KCALS | FAT 10.9G
 SATURATES 4.3G | CARBS 51.1G | SUGARS 32.2G
 FIBRE 1.8G | PROTEIN 6.9G | SALT 0.6G

COOK'S NOTES

Pandoro is a traditional Italian yeasted bread – think panettone without the fruit. The mini loaf versions are available from Sainsbury's and Italian delis at Christmas.



Spiced chocolate pot de creme with sherry syrup

25 MINUTES + INFUSING
 SERVES 4-6 | EASY

whole milk 125ml
double cream 125ml
orange peel 2 strips
cinnamon stick 1, broken in half
egg yolks 4
light brown sugar 50g
dark chocolate 100g, chopped
TOPPING
Pedro Ximénez sherry 75ml
 (see cook's notes)
caster sugar 1 tbsp
orange zest 1 strip
cocoa nibs 2 tsp
edible gold dust ½ tsp (see cook's notes)
double cream 125ml, whipped to soft peaks

- Put the milk, cream, orange peel and cinnamon stick into a small pan, and bring to the boil. Remove from the heat and infuse for 30 minutes. Whisk together the egg yolks and sugar in a bowl using electric beaters, until smooth and pale. Bring the milk mixture back to the boil, take off the heat and pour over the eggs and sugar through a fine sieve, to remove the orange and cinnamon, whisking until combined. Pour the custard back into the pan and cook, stirring until thickened to a pouring consistency. Pour back into the bowl, add the chocolate and stir until melted.
- Divide the mixture evenly between 4-6 ramekins, espresso cups or similar. Chill for 3-4 hours until set.
- To make the topping, put the sherry, sugar and orange zest into a small pan and cook until the mixture has reduced by ⅔ and is syrupy. Chill until needed. Mix the cocoa nibs with the edible gold dust.
- To serve, top the pot de creme with a dollop of the whipped double cream, a sprinkling of the golden cocoa nibs and a little drizzle of the sherry syrup.

PER SERVING 428 KCALS | FAT 34.2G
 SATURATES 19.7G | CARBS 21.7G | SUGARS 19.8G
 FIBRE 1.7G | PROTEIN 4.6G | SALT 0.8G

COOK'S NOTES

Pedro Ximénez is a dark, sweet dessert sherry from Spain (see p105). Edible gold dust is available from Waitrose.

YOUR STRESS-BUSTING

CHRISTMAS DAY TIMELINE

With a little advance planning, it's a cinch getting everything on the table at the same time

Words ADAM BUSH

Cooking Christmas lunch can fill even the most competent of cooks with dread, but the key is in the preparation. Use this handy guide and adapt it to your own needs to make the day as stress-free as possible.

SANITY-SAVING TIPS

- Plan what time you want to sit down to eat and work backwards.
- Decide what you can do the day before to make your life easier (see box below).
- Don't underestimate prepping or cooking times – with the oven packed, bigger quantities and the oven door being opened frequently, things will cook more slowly than usual.
- Get the potatoes, carrots and parsnips cooked early, then cover and keep warm for later.

**This timeline is based on a turkey weighing 5kg (serving 6-10) with Christmas lunch being served at 3pm.*

THINGS YOU CAN DO THE DAY BEFORE!

- Dry-brine the turkey (see The Lowdown, p127).
- Blanch the sprouts and potatoes (for roasties).
- Peel, chop and bag up carrots and parsnips.
- Make the stuffing and put it in a tray, ready to be roasted.
- Wrap the pigs in blankets.
- Brown the turkey giblets/chicken wings for the gravy base (the gravy can even be made ahead and frozen).
- Make the cranberry sauce.
- Infuse the milk for bread sauce, ready to add the bread the next day.
- Weigh the turkey to calculate cooking time.

9.30AM

Remove the turkey from the fridge. Heat the oven to 220C/fan 200C/gas 7 so it's ready for the turkey to go in at 10.30am*.



10.30AM

Cover the turkey with foil and put into the oven. A 5kg bird will take 3 hours total to cook (30 mins on high + 30 mins per kg).

11AM

Turn the oven down to 200C/fan 180C/gas 6.



1.15PM

Put the tray for the roasties (with just the fat) into the oven to heat up.

12.30PM

Remove the foil from the turkey to crisp up the skin.



3PM

Serve up, tuck in – and relax!

1.30PM

Take the turkey out, put on a carving platter and cover loosely with foil. Pour any roasting juices into the gravy. Put the blanched roasties into the hot tray with the fat. Put the blanched carrots, parsnips and stuffing into the oven.

2PM

Put the pigs in blankets into the oven. Finish cooking the sprouts.

2.30PM

It takes time to carve a big turkey – so start well in advance and keep the meat you have carved covered with foil to stay juicy, and pour any resting juices into the gravy. Heat up the gravy and bread sauce, and start moving things that can stay warm to the table. Reheat anything that had been removed earlier from the oven.

PARTY TARTINES

More substantial than canapés, these pretty open sandwiches will satisfy the greediest guests

Recipes JANINE RATCLIFFE
Photograph ANT DUNCAN

SALT BEEF, MUSTARD MAYO AND PICKLED CUCUMBERS

Toss a few slices of **cucumber** with a splash of **white wine vinegar**, a good pinch of **sugar** and a pinch of **dried red chilli flakes**. Mix equal amounts of **american mustard** with **mayo** and spread over slices of **toast**. Layer on thin slices of **salt beef**, then top with the cucumber slices and some chopped dill.



FETA, PEPPADEW AND ARTICHOKE

Spread **toast** with crumbled **feta** mashed with an equal amount of **greek yogurt** then top with sliced **artichoke hearts**, **Peppadew peppers**, **kalamata olives** and a drizzle of peppery green **olive oil**.



DOLCELATTE, FIG AND THYME

Squish creamy **dolcelatte** onto **toast** then top with **fig slices**, **honey** and **thyme leaves**.

SPICY SALAMI, CRAB AND AVO

Spread **toast** with **sobrasada** or **'nduja**. Top with **white crabmeat** and thinly sliced **avocado**. Finish with a grating of **lemon zest**.



SMOKED SALMON, EGG AND CAPER

Spread **toast** with **soured cream** mixed with chopped **chives**. Top with slices of **smoked salmon**, sliced **boiled quail's eggs**, **capers**, more **chives** and diced **red onions**. Sprinkle with **celery salt** to finish.





Gluten Free



Sweet, moreish & Free From to the last crumb



Christmas is coming together

Free From Irresistible Chocolate Yule Log Slices, pack of 5, gluten free. Free From Christmas Pudding, 100g, gluten & milk free. Free From Mince Pies, pack of 4, gluten & milk free. Varieties as stocked. Serving suggestion. Subject to availability. Participating stores only.

BREAD WINNER



Max Halley, of Max's Sandwich Shop in London, has wowed the food world with his incredibly inventive sandwich creations – we challenged him to make the ultimate Boxing Day sandwich...

Recipe MAX HALLEY Photograph ANT DUNCAN

“I think every great sandwich must have six elements: hot, cold, sweet, sour, crunchy and soft. If they’re all there, you’re on to a winner. So to tart up your left-over Christmas turkey and ham I’ve created a Paxo croquette that binds all the traditional flavours of stuffing in a creamy, hot, breadcrumb-coated, giant-sized croquette. I’ve also made some quick, sweet, pickled veggies and, for the ultimate crunch, scratchings made from the turkey skin. I think focaccia makes the best sandwich bread – it’s soft, doesn’t disintegrate when you bite into it and it’s a great carrier for mayo and sauces.”

Epic Boxing Day sandwich

1 HOUR + CHILLING | MAKES 4 | A LITTLE EFFORT

focaccia 1 large, cut into 4 equal pieces
ham 8 thick slices
roast turkey 8 thick slices
SWEET AND SOUR VEG
white wine vinegar 250ml
caster sugar 125g
ridge cucumber 1, halved lengthways, seeded and cut into half moons
celery 2 stalks, finely sliced on diagonal
PAXO CROQUETTES
onion 1/2 small, finely chopped
butter 40g
plain flour 50g
whole milk 375ml

ground nutmeg a pinch
bay leaf 1
Paxo sage & onion stuffing mix 45g
egg 1, beaten
breadcrumbs 50g
sunflower or **vegetable oil** for frying
TURKEY SCRATCHINGS
left-over roast turkey skin cut into bite-sized pieces
PICKLED WALNUT MAYO
pickled walnuts 4, drained and finely chopped
mayonnaise 8 tbsp
CHICORY PARSLEY SALAD
lemon juice 1 tbsp
olive oil 2 tbsp
red chicory 2 heads, shredded
flat-leaf parsley a handful of leaves

• To make the sweet and sour veg, put the vinegar, sugar and 125ml water into a pan. Heat until the sugar dissolves, then cool. Pour the liquid over the veg and leave for at least 2 hours (or preferably overnight).
• To make the croquettes, fry the onion in the butter until very soft. Stir in the flour and cook for 3-4 minutes to make a roux, then gradually add the milk. When all the milk is incorporated, add the nutmeg, bay leaf and Paxo mix. Cook for 5 minutes, stirring. Line a baking tray with baking paper. Tip in the croquette mixture and spread out into a layer

approximately 1cm thick. Leave to cool then chill for at least 2 hours (or preferably overnight) until completely set.

- To make the turkey scratchings, put the skin on a non-stick baking tray. Bake at 190C/fan 170C/gas 5 until you have really crisp, crunchy skin.
- To make the mayo, combine the walnuts and mayo, and season.
- Tip the croquette mixture out onto a board and cut into 4 pieces, each roughly the same size as your slices of bread. Dip each in a bowl of beaten egg, followed by a bowl of breadcrumbs, then shallow-fry in the oil until crisp and golden. Keep warm in a low oven.
- To make the salad, whisk the lemon juice and olive oil, and use to dress the chicory and parsley.
- To assemble the sandwich, cut each piece of focaccia in half horizontally, and spread the mayo over the bottom half of each slice. Top with the chicory salad, some turkey, the croquette, some ham, a few drained pickles then the turkey scratchings. Put on the focaccia top and tuck in!

PER SERVING 1,281 KCALS | FAT 90.6G
SATURATES 17.8G | CARBS 72.5G | SUGARS 11.4G
FIBRE 4.4G | PROTEIN 41.7G | SALT 3.1G

THICKLY
SLICED HAM

PAXO
CROQUETTE

SWEET
AND
SOUR
VEG

FOCACCIA

TURKEY
SCRATCHINGS

CHICORY
PARSLEY
SALAD

THICKLY
SLICED
TURKEY

PICKLED
WALNUT
MAYO



New Year's Eve *in style*

Let the Leisure 110cm Cuisinemaster range cooker help you put on a spread to remember as you welcome in 2018

If you're planning to throw a New Year's Eve party for friends and family this year you'll want to pull out all the stops on the night; put together a winning playlist, crack open the champagne and create a sumptuous feast, including tasty nibbles, that no one will be able to resist.

THE LEISURE 110CM CUISINEMASTER

Delicious, filling and easy to eat, these mini lamb, feta and pomegranate koftas with a yogurt tahini sauce are perfect for feeding hungry party guests. What's more, when you use the Leisure 110cm Cuisinemaster you'll only need the dedicated griddle to cook them. That leaves three large ovens, including a 72-litre, 12-function main oven, grill and five-burner gas hob, to do the rest of the party menu, so everything can be cooked at the same time. The timer on the LCD display will help keep track of all the cooking times so dishes can be ready for when guests arrive, allowing you to enjoy the party, too.

Mini lamb, feta and pomegranate koftas with yogurt tahini sauce

25 MINUTES + CHILLING | MAKES 20 | EASY

lean lamb mince 500g

ras el hanout 1 tbsp

mint small bunch, finely chopped

feta 70g, crumbled

pomegranate seeds 50g

olive oil for brushing the griddle

pomegranate molasses to serve

YOGURT SAUCE

tahini 2 tbsp

lemon 1/2, juiced

greek yogurt 175g

garlic 1 clove, finely chopped

mint leaves 2 tbsp, finely chopped

• Soak 20 small wooden skewers in a bowl of water for 10 minutes.

• In a large bowl, combine the lamb mince,

ras el hanout, mint, feta and pomegranate seeds, then season. Divide the mixture into 20 equal parts and shape each around a wooden skewer. Chill for 15 minutes.

• To make the sauce, combine the tahini and lemon juice with 1 tbsp of water. Mix to a smooth paste, add the remaining ingredients and stir together. Season, then pour into serving bowls and chill until ready to serve.

• Brush the koftas with oil and heat the griddle. When hot, cook the koftas for 3-4 minutes on each side, turning carefully with tongs until lightly chargrilled and fully cooked through. Put on a serving platter, drizzle with the pomegranate molasses and serve with the yogurt tahini sauce.



For more recipe inspiration and for a chance to win a Leisure range cooker, visit leisurecooker.co.uk/entertain



NEW
YEAR'S EVE
MADE EASY

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TIMES

FOR A

RICH &

ROUND

TASTE

SARSON'S

MALT VINEGAR



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*Sarson's Flavour develops over 7 days in wooden vats compared to most other malt vinegars produced in 24 hours using stainless steel acetators.

COOK

COOK EVERY DAY XMAS

Clever, must-make recipes to see you through the holidays, including lots of quick, healthy and family-friendly ideas

Recipes JANINE RATCLIFFE & ADAM BUSH
Photographs MIKE ENGLISH

STYLING: OLIVIA WARDLE, FOOD STYLING: AMY STEPHENSON



Vietnamese green soup

30 MINUTES | SERVES 4 | EASY |

olive oil 1 tbsp
spring onions 1 bunch, chopped (including green bits)
lemongrass 1 stalk, woody outer leaves removed, finely chopped
ginger a walnut-sized chunk, finely chopped
garlic 1 clove, crushed
red chilli 1, finely chopped
quinoa 3 tbsp
vegetable stock 1 litre
broccoli 100g, chopped into 1cm pieces
green beans 100g, chopped into 2cm pieces
frozen peas 100g, defrosted
spinach 100g, shredded
basil a handful, chopped
mint a handful, chopped
lime 1, zested and juiced

• Heat the olive oil in a pan. Add the spring onions, lemongrass, ginger, garlic and chilli, then cook for 3-4 minutes until softened. Add the quinoa and stock, and simmer until the quinoa is tender. Add the broccoli and beans, and cook for 3 minutes, then stir in the peas and spinach, and cook for another 2 minutes. Season, then stir in the herbs and lime zest and juice to serve.

PER SERVING 134 KCALS | FAT 4.5G
 SATURATES 0.6G | CARBS 14.1G | SUGARS 5.9G
 FIBRE 5.9G | PROTEIN 6.3G | SALT 0.6G

Cauli kedgeree

40 MINUTES | SERVES 2 | EASY |

butter 2 tbsp of melted
onion 1, roughly chopped
cauliflower 1 head, broken into small florets, then chopped into 1cm pieces
ground cumin 2 tsp
ground coriander 1 tsp
ground turmeric 1/2 tsp
dried chilli flakes a good pinch (optional)
skinless smoked haddock 300g
eggs 4
coriander a good handful, chopped

• Heat the oven to 200C/fan 180C/gas 6. Put the butter, onion, cauliflower and spices in a bowl with some seasoning and

toss together. Spread out on 1 large or 2 smaller non-stick baking trays and roast for 15-20 minutes until tender. Wrap the haddock in a foil parcel and bake alongside the cauliflower for 15 minutes.

• Meanwhile, lower the eggs into boiling water and cook for 7 minutes then drain and rinse under cold water until cool. Peel. • Break the haddock into chunks, discarding any bone. Fold the haddock gently into the cauli with the coriander. Top with the quartered boiled eggs.

PER SERVING 535 KCALS | FAT 24.9G
 SATURATES 11G | CARBS 18G | SUGARS 12.6G
 FIBRE 7.9G | PROTEIN 55.7G | SALT 2.4G



Asian steak salad

20 MINUTES | SERVES 2 | EASY | LC

gochujang (see cook's notes) or other
Asian chilli paste 1 tbsp
mirin 2 tsp
sirloin steaks 2, fat trimmed and brought
to room temperature
watercress 2 large handfuls
sugar snap peas
a handful, halved
thai basil a handful,
leaves torn
coriander leaves
a handful, torn
red chilli ½, seeded
and finely sliced

roasted peanuts a handful, roughly chopped
DRESSING
english mustard 2 tsp
olive oil 1 tbsp
soft brown sugar 1 tsp
fish sauce 2 tsp
lime juice 2 tsp

the dressing, along with any resting juices
from the steak and toss well. Top with the
steak and sprinkle with peanuts.

PER SERVING 398 KCALS | FAT 21.8G
SATURATES 5.8G | CARBS 11.2G | SUGARS 7.6G
FIBRE 2.3G | PROTEIN 38.1G | SALT 2.5G

COOK'S NOTES

Gochujang is a Korean hot pepper paste – some
supermarkets stock it or find it at souschef.co.uk



Double cheese, pickle and ham toasties

10 MINUTES | SERVES 4 | EASY

bloomer-style loaf 8 slices

cheddar 150g, grated

gherkins 4-5, sliced

roast ham 8 thick slices

pickled onions 8, chopped

gruyère 100g, grated

butter 4 tbsp of soft

- Take 4 slices of the bloomer and top with 100g of the cheddar, the gherkins, ham, pickled onions and gruyère, then top with the rest of the bread. Spread both sides of the sandwiches with butter.
- Heat a non-stick pan to high. Sprinkle half of the remaining cheddar onto one side of the sandwiches and press down, then flip the cheddar-covered sides into the hot pan. Sprinkle the rest of the cheddar over the top. When the bottoms are crusty and golden, flip over and cook the other side.

PER SERVING 657 KCALS | FAT 38.2G

SATURATES 21.9G | CARBS 42.3G

SUGARS 3.9G | FIBRE 3.1G

PROTEIN 34.6G | SALT 3.9G





Classic shepherd's pie

1 HOUR 50 MINUTES | SERVES 6 | EASY | LC

lamb mince 500g
onions 2, finely chopped
carrots 2, grated
celery 2 stalks, finely diced
thyme 2 tsp of chopped leaves
rosemary 1 tbsp of chopped leaves
plain flour 2 tbsp
light lamb or chicken stock 600ml
worcestershire sauce 1 tbsp
tomato purée 1 tbsp
floury potatoes (such as King Edward or Maris Piper) 1.5kg, peeled and quartered
butter 50g, plus extra for the top

- Heat a non-stick pan until hot and add the lamb mince. Fry, turning now and again, until it's well browned. Break it up as it cooks so you don't get big lumps. It will give out a lot of liquid to begin with, but keep cooking until the liquid has evaporated. Season well.
- Stir in the onions, carrots and celery, and cook, stirring for about 10 minutes until the vegetables start to soften. Add the herbs and cook for 2 minutes.
- Sprinkle over the flour and stir into the mince. Cook for 2 minutes then pour in the stock and add the worcestershire sauce and tomato purée. Turn down to a simmer and

cook for 30 minutes, then tip into the bottom of an ovenproof baking dish and cool a little.

- Meanwhile, boil the potatoes in salted water until tender. Drain, then use a potato ricer to ricer the potatoes back into the pan or mash with a regular masher. Beat in the butter and season.
- Heat the oven to 190C/fan 170C/gas 5. Put large spoonfuls of the mash on top of the lamb mix, then use a fork to rough up the surface. Dot with a little more butter.
- Bake for 40-45 minutes until crusted and golden on top and the sauce is bubbling.

PER SERVING 493 KCALS | FAT 18.6G
SATURATES 9.8G | CARBS 53.2G | SUGARS 7.3G
FIBRE 7.1G | PROTEIN 24.8G | SALT 0.6G

Roast monkfish with chorizo, sherry and rice

40 MINUTES | SERVES 2 | EASY

olive oil 1 tbsp
cooking chorizo 75g, skinned and cut into discs
monkfish fillets 2 x 200g pieces, skinned and membrane removed
onion 1/2, sliced
red pepper 1, sliced
garlic 2 cloves, sliced

sweet smoked paprika 1 tsp

sun-dried tomato paste 2 tbsp

dry sherry 200ml

Kalamata olives a handful

chicken stock 150ml

ready-cooked rice 250g pouch

sugar a pinch

orange 1/2, segmented

• Heat the olive oil in a large frying pan and add the chorizo. Cook for 5 minutes until crisp, and the oil has turned red. Remove. Season the monkfish well and add to the pan. Cook for 3-4 minutes on each side until golden. Remove the monkfish.

- Add the onions and peppers to the same pan, and fry for 5 minutes until charred at the edges. Add the garlic and cook for 1 minute, then add the paprika and sun-dried tomato paste, and cook for another minute. Pour in the sherry, add the olives and chorizo, and simmer until the sherry is reduced by half. Add the stock, rice and sugar, tuck in the monkfish, and simmer, lid on, for 5 minutes until the rice is hot and the monkfish cooked.
- Serve up the rice with the monkfish and orange segments on top.

PER SERVING 737 KCALS | FAT 23.6G
SATURATES 6.9G | CARBS 54.8G | SUGARS 16.5G
FIBRE 6.9G | PROTEIN 49.6G | SALT 2.7G





Roast pumpkin and chickpea salad with coriander dressing

1 HOUR | SERVES 4 | EASY |

olive oil 4 tbsp
ground coriander 2 tsp
ground cumin 2 tsp
smoked paprika 2 tsp
dried chilli flakes 1 tsp
pumpkin 500g, seeds removed and wedged
red onions 2, wedged
chickpeas ½ x 400g tin, drained
kale 150g
feta 50g (optional)
DRESSING
natural yogurt 100g
tahini 1 tbsp
lemon 1, juiced
coriander a small bunch

- Heat the oven to 200C/fan 180C/gas 6. Put the olive oil, ground coriander, cumin, smoked paprika, chilli flakes and some seasoning into a bowl and add the pumpkin and red onion, and toss well. Tip onto a large baking sheet, so there's lots of room around everything to get nice and crisp, and bake for 30 minutes. Add the chickpeas to the tray, give everything a really good toss and put back in the oven for 20 minutes.
- Meanwhile, put the yogurt, tahini, lemon juice and coriander into a food processor with 4 tbsp of water and whizz until smooth and green. It should be thick but drizzle-able.
- Add the kale to a bowl with ½ of the dressing and massage with clean hands. Leave to marinate for 20 minutes, massaging again half way through.

- Remove the pumpkin from the oven – it should be cooked through, golden and charred. Leave to one side for 5 minutes to cool slightly. Once the pumpkin has cooled slightly tip into the kale bowl and mix well.

- Serve on individual plates with more dressing drizzled over and feta sprinkled on top, if you like.

PER SERVING 245 KCALS | FAT 16G
 SATURATES 2.7G | CARBS 14.7G | SUGARS 8.1G
 FIBRE 6.2G | PROTEIN 7.2G | SALT 0.1G

A top-down photograph of three plates of Crispy Chinese chicken. The main plate in the center contains two pieces of golden-brown, crispy chicken thighs served over a bed of white rice and garnished with steamed pak choy and long-stemmed broccoli. A fork is placed on the plate. Two smaller plates are partially visible on the left and bottom, showing similar portions of the dish.

Crispy Chinese chicken

1 HOUR | SERVES 3 | EASY

skin-on chicken thighs 6, bones removed

ginger a large thumb-sized piece, grated

garlic 3 cloves, crushed

red chilli ½, finely diced

soy sauce 2 tbsp

mirin 3 tbsp

rice wine vinegar 1 tbsp

cooked rice to serve

pak choy and **long-stemmed broccoli** steamed, to serve

- Season the chicken thighs and leave at room temperature for 20 minutes. Heat a frying pan and add the chicken skin-side down.

- Cook for 10-15 minutes until the skin is very crisp, and the chicken is starting to cook all the way through.

Add the ginger, garlic and chilli, and cook for 1 minute.

- Whisk together the soy sauce, mirin, vinegar, and 50ml of water. Flip the chicken thighs and pour in the sauce. Lower the heat and simmer gently for 5-10 minutes, until the chicken is cooked through and the sauce has reduced slightly.

- Serve the chicken and sauce with rice and the steamed pak choy and long-stemmed broccoli.

PER SERVING 405 KCALS | FAT 24.5G

SATURATES 6.6G | CARBS 13G | SUGARS 2G

FIBRE 0.3G | PROTEIN 33G | SALT 1.6G

Pesto and potato tart

45 MINUTES | SERVES 4-6

EASY |  

waxy new potatoes 400g, very thinly sliced
ready-rolled shortcrust pastry 1 sheet
fresh pesto 4 tbsp
grana padano (or veggie alternative) 3 tbsp, finely grated
egg 1, beaten, to glaze
goat's cheese 100g

- Put the potatoes into boiling salted water and cook for 2-3 minutes. Drain really well.
- Heat the oven to 190C/fan 170C/gas 5. Unroll the pastry onto a non-stick baking sheet. Make a small diagonal cut in each corner then fold each side over to make a small border. Spread half the pesto over the base and sprinkle over the grana padano. Lay the potato slices on top, overlapping neatly, then season. Glaze the border with the egg. Bake for 30-35 minutes until the pastry is golden and crisp, and the potatoes tender.
- Crumble over the goat's cheese and drizzle with the rest of the pesto to serve.

PER SERVING (6) 429 KCALS | FAT 28.3G

SATURATES 11.5G | CARBS 30.1G

SUGARS 1.6G | FIBRE 3.2G

PROTEIN 11.9G | SALT 0.9G





Raclette burgers

30 MINUTES | SERVES 4 | EASY

red onion 1 small, tough outer layers peeled and discarded

steak mince 400g

celery salt 1 tsp

flat-leaf parsley a handful, finely chopped

prosciutto 4 slices

oil for frying

raclette (or use another melty cheese, such as taleggio) 4 slices

shredded lettuce to serve

brioche-style burger buns 4, toasted

BURGER SAUCE

mayonnaise 4 tbsp

sweet american mustard 3 tsp

cornichons 6, chopped

pickled onions 4, chopped

• Grate the onion with a box grater.

• To make the sauce, mix the mayo, mustard, cornichons and pickled onions and season.

• To make the burgers, put the mince, onion, celery salt and parsley in a bowl. Season with pepper and mix well, then divide into four balls. Form each ball into a thin patty – they will shrink as they cook so make the burgers larger than your buns.

• Grill the prosciutto for 2-3 minutes until crisp, then take out but leave the grill on.

• Heat a large, heavy frying pan to hot. Oil and season the burgers then cook for 2 minutes each side until golden and cooked through.

• Put a slice of raclette on each burger and grill for 2 minutes on high until bubbling.

• Add some lettuce to each bun. Sit a burger on top, add the crispy prosciutto, spoon over the sauce and put on the bun top.

PER SERVING 681 KCALS | FAT 42.7G

SATURATES 9.9G | CARBS 33.5G | SUGARS 7.7G

FIBRE 3.7G | PROTEIN 38.9G | SALT 4.1G

Light pork vindaloo

40 MINUTES | SERVES 4 | EASY | **LC**

Charlotte potatoes 250g, quartered

vegetable oil 1 tbsp

pork tenderloin 500g, cut into bite-sized pieces

onion 1, chopped

garlic paste (from a jar) 2 tsp

ginger paste (from a jar) 2 tsp

tomato purée 1 tbsp

ground cumin 1 tsp

ground coriander 1 tsp

ground turmeric 1/2 tsp

cayenne pepper 1 tsp

sweet smoked paprika 1 tsp

white wine vinegar 100ml

chicken stock 250ml

frozen peas 100g

spinach a handful

basmati rice to serve

• Cook the potatoes in boiling salted water for 10-15 minutes until tender.

• Meanwhile heat the vegetable oil in a large frying pan, season and fry the pork on a high heat for 5 minutes or until golden. Scoop out onto a plate.

• Put the onion, garlic and ginger paste and tomato purée into a food processor and whizz to a paste. Tip this into the frying pan and cook gently with a large pinch of salt for 10 minutes. Add the dried spices and cook for another minute. Pour in the white wine vinegar and chicken stock, and return the pork to the pan along with the potatoes and simmer for 15 minutes until rich and saucy.

• Stir through the peas and spinach and simmer for 2 minutes.

• Serve with basmati rice.

PER SERVING 311 KCALS | FAT 11.9G

SATURATES 3.3G | CARBS 15.6G | SUGARS 5.1G

FIBRE 4.5G | PROTEIN 33.1G | SALT 0.4G



Kimchi bubble & squeak cakes

45 MINUTES | SERVES 2 | EASY |   

Charlotte potatoes 400g, large ones halved
spring onions 2, finely chopped
kimchi 150g, chopped, plus extra to serve
coriander a small bunch, stalks finely
chopped and leaves picked to serve
olive oil 2 tbsp
eggs 2
sriracha to serve

- Put the potatoes into a large pan of cold salted water, bring to the boil and simmer for 15-20 minutes until the potatoes are soft. Drain, add to a bowl and crush roughly with a fork or potato masher. Tip in the spring onions, kimchi and coriander stalks and season generously. Form into 4 patties.
- Heat 1 tbsp of oil in a frying pan and fry the patties for 3-4 minutes on each side until golden brown.

- Meanwhile, in a separate frying pan, heat 1 tbsp of oil and fry the eggs to your liking.
- Serve the bubble and squeak with the eggs on top, coriander leaves sprinkled over, some sriracha and extra kimchi, if you like.

PER SERVING 367 KCALS | FAT 20.8G
SATURATES 3.7G | CARBS 29.8G | SUGARS 2.5G
FIBRE 4.2G | PROTEIN 13G | SALT 0.8G



Haloumi-stuffed garlic mushrooms

40 MINUTES

SERVES 2

EASY |  

large flat mushrooms 4
red pepper 1, quartered, seeds and stem removed
olive oil 4 tbsp
garlic 1 clove, crushed
thyme 1 tsp of leaves
baby plum tomatoes 6, halved
spring onions 3, chopped
haloumi 250g, sliced
baby capers 1 tbsp, drained and rinsed
red chilli 1, finely chopped
rocket to serve

- Heat the oven to 200C/fan 180C/gas 6. Put the mushrooms and pepper on a baking tray with a lip. Mix 3 tbsp of olive oil with 1/2 the garlic and 1/2 the thyme, and brush a little over the mushrooms and pepper. Tuck the tomatoes and spring onions inside the mushrooms, drizzle with the rest of the garlic/herb oil and season. Cover loosely with foil then bake for 20 minutes, turning the pepper quarters once. Remove the foil and bake for a further 10 minutes.
- Take out of the oven and turn on the grill. Add a pepper quarter to the top of each mushroom then top with a couple of slices of haloumi.
- Slide under the grill until the haloumi is golden on top.
- Mix 1 tbsp oil with the rest of the thyme, garlic, capers and chilli. Spoon over the haloumi and serve on a bed of rocket.

PER SERVING 725 KCALS | FAT 57.8G

SATURATES 24.9G | CARBS 13.6G | SUGARS 12.9G

FIBRE 5.6G | PROTEIN 34.7G | SALT 4.1G

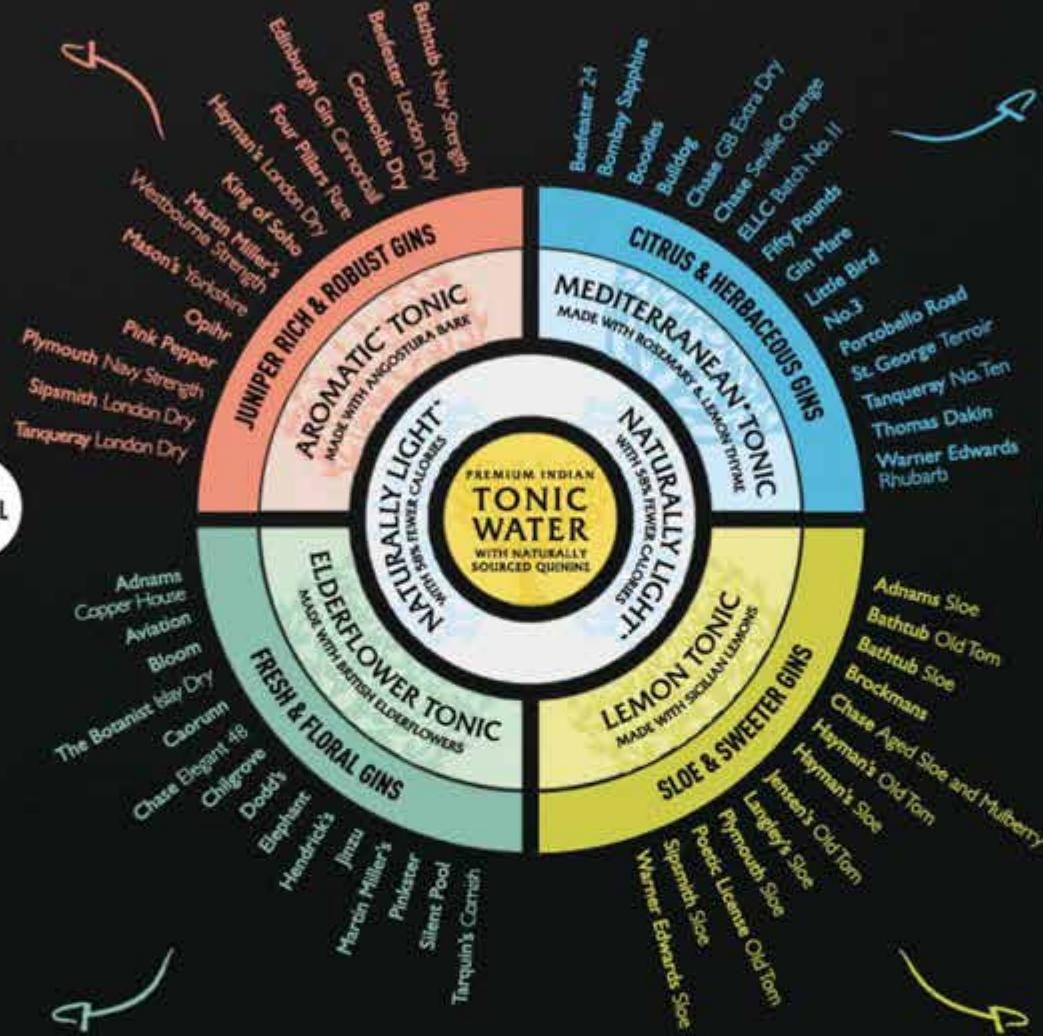


THE ULTIMATE GIN & TONIC PAIRING GUIDE



PAIRS
WITH ALL
GINS

PAIRS
WITH ALL
GINS



Gin is only as good as the tonic it's paired with. That's why our award-winning tonics have been carefully crafted to complement the varied flavour profiles of gin. Find the perfect tonic for your favourite gin at fever-tree.com

IF $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER,
MIX WITH THE BEST™



FEVER-TREE

SHARE THE LOVE

Buttermilk-fried
Frazzles chicken
p72

Cooking for a crowd this Christmas
is easy thanks to our cheat's feasts.
Simply make one big dish then jazz it up
with some easy sides and quick buy-ins
to create the ultimate sharing dinner

Recipes SARAH COOK Photographs KRIS KIRKHAM

Buttermilk-fried Frazzles chicken

1 HOUR 30 MINUTES + MARINATING
SERVES 10-12 | EASY

bone-in, skin-on chicken 20 pieces – choose a mixture of drumsticks and thighs, or halved breasts on the bone if you're jointing your own chicken

vegetable oil for deep frying
MARINADE

buttermilk 2 x 284ml pots

cider vinegar 2 tbsp

onion granules 1 tbsp

dried sage 2 tsp

garlic granules 2 tsp

SPICED COATING

Frazzles or bacon rasher crisps 100g

cornmeal or ground polenta 200g

plain flour 200g

salt 2 tsp

ground black pepper 2 tsp

dried sage 2 tsp

onion granules 2 tsp

garlic granules 1 tsp

sweet paprika 2 tsp

- Mix the marinade ingredients with 2 tsp of salt, and use to coat the chicken, either in sturdy food bags or a big bowl. Marinate overnight or for up to 24 hours.
- Finely crush the crisps in another food bag with a rolling pin. Add the rest of the spiced coating ingredients and give the bag a shake.
- In batches, tip some of the chicken pieces into a colander to remove excess buttermilk, then coat each in the spiced mixture.
- Fill a deep pan no more than 1/3 full with oil and heat to 170C or until a cube of bread browns in 40 seconds. Heat the oven to 160C/fan 140C/gas 3 and line some baking trays with kitchen paper before sitting wire racks on top.
- Put 3-4 pieces of chicken into the oil at a time and fry for 10-12 minutes until cooked through (if you have a meat thermometer the chicken should read 75C when it's done). Carefully lift the chicken out to crisp up on the wire racks, and bring the oil back to 170C before starting the next batch. Keep the chicken warm in the oven while you continue to fry – if the oil is getting too dirty, swap to a second pan with new oil.

PER SERVING (12) 465 KCALS | FAT 24G

SATURATES 3.9G | CARBS 32.9G | SUGARS 2.5G

FIBRE 1.8G | PROTEIN 28.6G | SALT 2G

ALSO MAKE...

EASY MAC 'N' CHEESE

Grate 250g of **emmental** or **gruyère** and 300g **extra-mature cheddar** and toss with 5 tbsp **cornflour** to coat. Put 1 litre of **whole milk** and 250g **full-fat soft cheese** into a frying pan, and bring to the boil, whisking constantly. When it's boiling, whisk in the grated cheese for 1-2 minutes until it's melted and the sauce is thick. Take off the heat, season well and stir in a dollop of your favourite **mustard**. When you want to serve, reheat the sauce in a microwave or pan while you boil 500g of **macaroni** until just tender. Stir the drained pasta into the sauce and serve alongside the chicken.

RANCH SLAW

Mix 100ml **ranch dressing** with 150g **greek yogurt** and the juice of 1 **lemon**. Toss through 200g of shredded **spring greens** and 1/2 a shredded **white cabbage**.

PICKLEBACK PICKLES

Add a splash of **tequila** to a bowl of **dill pickles**.

BUY...

Maple syrup, chilli sauce and **BBQ sauce**, for dipping and drizzling.

Confit salmon with golden romesco

1 HOUR 30 MINUTES + CHILLING + RESTING

SERVES 10-12 | GF

olive oil 1 litre (not extra virgin)

whole salmon sides 2 (around 1.5kg each), skinned and boned

fennel seeds 1 tbsp, plus 1 tsp

bay leaves 5, scrunched up

black peppercorns 2 tsp

preserved lemons 2, halved, seeds scooped out and discarded

ROMESCO SAUCE

orange and yellow peppers 5

garlic cloves 5 (unpeeled)

cherry tomatoes 200g, halved

sweet smoked paprika 1 tsp

whole blanched almonds 200g

saffron 2 pinches

lemons 2, juiced

- Find an ovenproof dish or tin that snugly fits the salmon fillets side-by-side. Keep aside 3 tbsp olive oil for the sauce. Sit the

fish in the dish, then whisk together the remaining olive oil, 1 tbsp fennel seeds, bay leaves, 2 tsp salt and the peppercorns. Finely slice the preserved lemon peel and stir in too. Pour all over the salmon and marinate in the fridge for at least 2 hours, or up to 24 hours. Remove the fish from the fridge half an hour before cooking.

- Heat the oven to 240C/fan 220C/gas 8. Put the whole peppers and garlic cloves in a lipped baking tray and roast for 10 minutes. Turn the peppers, toss the tomatoes with the paprika and 1 tsp of fennel seeds, and add to the tray. Put the almonds in the tray, underneath the vegetables, and bake everything for 15 minutes, until the peppers and garlic are charred and soft, and the almonds toasted. Put the peppers into a heatproof bowl covered with clingfilm and leave to cool.

- When the peppers are cool enough to handle, peel and discard the skin, membranes and seeds. Put the flesh into a food processor with most of the nuts, the tomatoes, peeled garlic cloves, saffron, 3 tbsp olive oil and lemon juice. Whizz to a thick sauce, then taste for seasoning.
- Heat the oven to 160C/fan 140C/gas 3 and lay a big sheet of baking paper directly on the fish. Bake for 40 minutes, then rest for 15 minutes. Pour off the flavoured oil and lift the fish out onto a serving platter. Finish with the reserved almonds, the preserved lemon and bay leaves from cooking.

PER SERVING 782 KCALS | FAT 59.2G
SATURATES 9.4G | CARBS 5.1G | SUGARS 4.2G
FIBRE 2.4G | PROTEIN 56.2G | SALT 0.3G

ALSO MAKE...

GREEN OLIVE AND SULTANA GIANT COUSCOUS

Cook 500g of **giant couscous** and stir through a jar of **green olive tapenade**, 100g **sultanas** and a handful of soft, chopped **herbs**.

FENNEL AND LEAF SALAD

Toss delicate leaves like **frisée** or **lamb's lettuce** with thinly sliced **fennel** and **lemon** juice.

BUY...

Nocellara olives and **pitta chips** for dunking.





Pulled lamb with
plum-sriracha
p76



Hachis parmentier
with bay-baked mash
p76

Pulled lamb with plum-sriracha

6 HOURS + MARINATING | SERVES 6 | EASY | GF

red onions 3, 1 roughly chopped, 2 finely chopped
garlic 4 cloves, roughly chopped
ginger 10cm chunk, peeled and roughly chopped
sriracha 150g
tomato ketchup 100g
rice vinegar 100ml
runny honey 50g
chinese five-spice 2 tsp
plums 5 ripe, stoned and chopped
whole shoulder of lamb 1 large (2.5kg-3kg)
ginger beer 500ml

- Put the roughly chopped onion, garlic, ginger, sriracha, ketchup, vinegar, honey, five-spice and plums in a blender or food processor with 1 tsp salt, and whizz to a paste. Put the lamb in a roasting tin on top of the finely chopped onions and massage the marinade all over. Leave in the fridge for at least 24 hours, or up to 2 days.
- Remove the lamb from the fridge about an hour before you want to start cooking it, and heat the oven to 160C/fan 140C/gas 3. Pour the ginger beer around the lamb, and cover the tin tightly with foil. Bake for 4 hours. Remove the foil, give the lamb a good baste, and increase the heat to 200C/fan 180C/gas 6. Bake for a further 1 hour 30 minutes, basting every 30 minutes plus turning the shoulder halfway. At the end the lamb should be really tender and blackening, and the saucy glaze dramatically reduced.
- Pour (or ladle) off the sauce into a jug, letting the oil settle to the top, and cover the lamb loosely with foil to keep warm.
- Spoon off the oily layer from the top of the sauce, then transfer to a serving bowl or jug. If you want it smooth like ketchup, you can blend it at this stage. Shred the lamb at the table, pulling meat from the bone and mixing with the sauce as you go or, for ease of entertaining, shred all the meat with a couple of forks, then serve from the tin using a pair of tongs.

PER SERVING 825 KCALS | FAT 50.1G

SATURATES 23.2G | CARBS 36.2G | SUGARS 33.9G

FIBRE 2.7G | PROTEIN 56G | SALT 2G

ALSO MAKE...

CRUNCHY SESAME VEG

Roughly chop **water chestnuts** and toss with **sesame seeds**, chopped **spring onions**, some roughly chopped **coriander**, a little **sesame oil** and some **mandarin** or **clementine juice**.

BUY...

Little Gem, **iceberg** or **chinese leaf** to make lettuce cups, **prawn crackers**, **ready-made crispy onions**, **ready-cooked egg** or **vermicelli noodles**.

Hachis parmentier with bay-baked mash

5 HOURS | SERVES 8 | EASY

stewing beef 1.5kg, use skirt, shin or chuck (see cook's notes)
sunflower oil 4 tbsp
plain flour 3 tbsp
butter 1 tbsp
onion 1, finely diced
celery 2 sticks, finely diced
fennel bulb 1 small, finely diced
leeks 2, trimmed, washed and diced
red wine 400ml
good-quality beef stock 1 litre
fennel seeds 1 tbsp
thyme leaves picked to make 2 tbsp
worcestershire sauce 2 tbsp
wholegrain mustard 2 tbsp
MASH
baking potatoes 2.25kg, each pricked once with a fork
semi-skimmed milk 400ml
salted butter 100g, plus extra to finish
bay leaves 10, scrunched up, plus extra to decorate

- Start by dicing the beef. If it's not in slices, thinly slice and then dice. Then, in batches, roughly cross-chop into a chunky mince.
- Heat a large frying pan and brown the meat in three batches with 1 tbsp of oil per batch. Tip each browned batch into a big casserole dish then stir the flour into the meat. Heat the remaining tbsp of oil and the butter in the frying pan and add the onion, celery and fennel. Cook for 20 minutes over a low heat, stirring now and then, or until the vegetables are really soft. Stir in the leeks and cook for another 5 minutes.
- Heat the oven to 160C/fan 140C/gas 4. Put the casserole pan on the heat, add the

wine and bring to a simmer. Add the stock, fennel seeds, thyme, worcestershire sauce, mustard and softened vegetables. Bring everything to a simmer, then put on a lid and bake for 3 hours.

- After 3 hours, increase the heat to 200C/fan 180C/gas 6 and check the beef. If the sauce is thickened to your liking, take it out of the oven. If not, put it back in the oven without the lid and check every 15 minutes. Bake the potatoes for an hour on a baking tray, or in a microwave, until a skewer pokes in easily.
- While the potatoes are cooking, put the milk, butter and bay in a small pan and heat until just below simmering, then turn off and leave to infuse until the potatoes are ready.
- When the potatoes are cool enough to handle, halve and scoop the insides into a big bowl or pan. Use a masher or ricer to mash the potatoes until lump-free, then strain over the buttery milk, mashing until you have a soft (but not sloppy) mash.
- Leave the stew in the casserole or transfer to a baking dish. Spoon, then spread the mash over the top so no stew is visible, and decorate with more bay leaves, if you like.
- Dot the top with butter and season, then bake for 40 minutes if warm, or 50 minutes if you've prepared ahead and it's fridge-cold.

PER SERVING 795 KCALS | FAT 31.7G

SATURATES 13.8G | CARBS 60.6G | SUGARS 7.7G

FIBRE 8.5G | PROTEIN 53.4G | SALT 1.8G

ALSO MAKE...

SHREDDED SPROUT SALAD

Shred 500g large **brussels sprouts**. Toss with **lemon** juice, **olive oil** and **baby capers**.

HORSERADISH CRÈME FRAÎCHE

Mix **crème fraîche** with a good dollop of **creamed horseradish sauce** and chopped **flat-leaf parsley**.

BUY...

Pickled silverskin onions and **cornichons**.

COOK'S NOTES

Beef skirt is a perfect cut for this – its fine marbling means it can be easily cross-chopped into a rough, chunky mince. We added some shin for richness, but its sinewy marbling makes it very hard to cross-chop unless you are using a very sharp knife, so dice it as finely as you can.

Persian
aubergine bake
p78

Persian aubergine bake

2 HOURS | SERVES 8 | EASY | V GF

olive oil 150ml
lemon juice 2 tbsp
cumin seeds 2 tsp, plus 1 tbsp
sumac 2 tsp
dried oregano 2 tsp
aubergines 6 really large ones or 8 medium
garlic 3 cloves, crushed
ground coriander 2 tbsp
ground cumin 1 tbsp
ground cinnamon 2 tsp
tomatoes 500g, roughly chopped
dates 100g, stones removed and diced
pomegranate molasses 100ml
runny honey 2 tbsp
passata 680g jar
walnuts 200g
flat-leaf parsley a small bunch, roughly chopped
barrel-aged feta 400g

- Whisk the olive oil with the lemon juice, 2 tsp cumin seeds, sumac and oregano, plus some salt and pepper. Slice the aubergines into 1cm-thick slices and brush with the herby oil mixture.
- Heat a griddle pan over a medium heat and fry the aubergine slices in batches for around 10 minutes per batch – don't let the pan get too hot. You want them nicely charred but also cooked through.
- Once all the aubergines are cooked, tip any remaining oil and the spices into a casserole (if there's no oil, add 1 tbsp). Add the garlic and 1 tbsp of cumin seeds, and fry gently until fragrant. Stir in the coriander, ground cumin and cinnamon for 30 seconds, followed by the tomatoes. Fry for 5 minutes, then add the dates, pomegranate molasses, honey and passata. Rinse out the passata jar with 250ml of water and add this to the pan too. Simmer for 20 minutes until thickened. Finely chop 1/2 the walnuts and stir into the sauce with the parsley, and some seasoning, and cook for another 5 minutes.
- Heat the oven to 180C/fan 160C/gas 4. In a deep baking dish or tin, layer the aubergines with spoonfuls of the sauce between each layer. When you're roughly halfway, break over 300g of feta in chunks, then layer over the rest of the aubergines and sauce until it's all used up. Roughly chop half the remaining walnuts and scatter over with the whole ones, and crumble over the remaining feta.

• Bake in the oven for 30 minutes until the sauce is bubbling fiercely, and the edges are crisping up.

PER SERVING 689 KCALS | FAT 49G
SATURATES 11.9G | CARBS 34.8G | SUGARS 27.5G
FIBRE 16.6G | PROTEIN 18.8G | SALT 1.3G

ALSO MAKE...

PICKLED POMEGRANATE CABBAGE

Drain a big jar of **pickled red cabbage** and toss with a tub of **pomegranate seeds**, some **extra-virgin olive oil** and the juice of 1/2 a **lemon**.

SPICED FLATBREADS

Put a pile of **soft flatbreads**, **pittas** or **pide** in foil – drizzle with a little water, then bake alongside the main dish for the final 15 minutes. Drizzle with a little **extra-virgin olive oil** and plenty of **dukkah** (so it sticks on to the bread) to serve.

BUY...

Hummus (we like Sabra) and **greek yogurt**.

Meatball, sage & squash lasagne

2 HOURS 30 MINUTES | SERVES 6-8 | EASY

onions 3, 1 sliced and 2 finely chopped
sage leaves 20
ground mace a pinch
whole milk 1.2 litres
salted butter 75g
plain flour 75g
parmesan 125g, finely grated
whipping cream 150ml
nutmeg a good grating
veal meatballs 600g (see cook's notes)
olive oil 1-2 tbsp
dried pasta sheets 200g
butternut squash sheets 400g (buy from Sainsbury's, or thinly slice your own)

- Put the sliced onion, 10 whole sage leaves, mace and 1 litre of the milk into a large pan and gently bring to just below simmering point. Turn off the heat, cover and leave the milk until cold. Strain and reserve the milk.
- Put the chopped onions and butter into a pan and cook gently, partly covered, until the onion is very soft but not coloured. Scoop out the onions with a slotted spoon leaving behind as much butter as you can (put the onion in a sieve over a bowl to catch any

more butter). Stir in the flour and cook for 2 minutes, then whisk in the infused milk, a little at a time, until all the milk is incorporated and you have a smooth sauce. Bring it to a simmer, stirring constantly until thickened, then take off the heat. Stir in 2/3 of the grated parmesan with the whipping cream and season with salt, pepper and the nutmeg. Finely chop the rest of the sage leaves and stir these in too, along with the softened chopped onion.

- Fry the meatballs over a high heat, in batches, in a little olive oil until they're really golden and crispy.
- In a big baking dish, layer up ladlefuls of 1/2 the béchamel sauce with the meatballs, the pasta sheets and the butternut squash sheets. Mix the last 200ml of milk into the rest of the béchamel and pour this over the entire thing. Cover with foil.
- Heat the oven to 180C/fan 160C/gas 4. Bake for 45 minutes, then remove the foil, scatter over the remaining parmesan, and bake for another 30-40 minutes until bubbling and golden.

PER SERVING (8) 621 KCALS | FAT 35G
SATURATES 19.9G | CARBS 41.9G | SUGARS 14.1G
FIBRE 3.2G | PROTEIN 33.1G | SALT 1.3G

ALSO MAKE...

GARLIC, FONTINA & PESTO BREAD

Buy 2 **garlic-butter baguettes**, a pot of **fresh pesto** and 150g of **fontina cheese**. Finely slice the cheese and stuff slivers into each slice of bread with teaspoons of pesto. Top the baguettes with any left-over cheese plus a scattering of **pine nuts**. Sit the baguettes side by side in a foil boat and scrunch to close the parcel at the top. Bake for 15 minutes at 200C/fan 180C/gas 6, then open the top of the foil and let the baguettes crisp up for another 5 minutes.

BUY...

Winter salad leaves such as **baby kale** or **spinach**, **pickled walnuts** and **mostarda** (mustard-flavoured candied fruits available in Italian delis).

COOK'S NOTES

Look for high-welfare **veal meatballs**, available in some supermarkets and good butchers, or swap in **pork** or **turkey meatballs**.



'TIS THE SEASON

Saint Agur, the deliciously creamy blue, is not your average cheese – and it comes into its own at Christmas



Rich, smooth and decidedly different: there's a reason Saint Agur is the UK's favourite blue cheese brand*. It's milder and less crumbly than traditional blues, and its punchy tang is mellowed by a luxurious creaminess, providing a perfectly balanced bite.

Saint Agur's signature melt-in-the-mouth sumptuousness begins life in the volcanic region of Auvergne in France, where the cheese is expertly crafted using the milk of grass-fed cows and traditional production methods.

It's delicious thickly spread onto a crusty white loaf; made into a creamy dip for crudités; or served on a cracker accompanied by a full-bodied red wine; and makes a less overpowering alternative to stilton or roquefort on the traditional Christmas cheeseboard.

Saint Agur's moreish mix of creamy softness and tangy kick makes it a must at Christmas, and there's simply no better time to try this sophisticated blue than as part of your festive indulgences this year.

Perfectly preserved

In order to preserve the distinctive taste of your Saint Agur right through the festive season, store it in the fridge in an airtight container. If you don't have one, wrap the cheese in foil or baking paper to help preserve humidity – although keeping cheeses in a separate box is ideal, as it will prevent the rest of your fridge from smelling.

To give Saint Agur time to acquire its creamiest possible texture, remove it from the fridge half an hour to an hour before serving it up to your guests.



*Source: Nielsen 52WE 07.10.2017

For more information and recipe inspiration, visit dreamcheese.co.uk



Chunky new potato bake with crispy bacon and Saint Agur

40 MINUTES | SERVES 4 | EASY

streaky bacon 150g, chopped into small pieces

red onion 1, finely chopped

baby new potatoes 500g, scrubbed and cut into thick slices

petit pois 50g

vegetable stock 100ml

Saint Agur 150g, crumbled

- Heat the oven to 190C/fan 170C/gas 5.

- Cook the bacon and red onion in a shallow, non-stick frying pan over a low heat for 2-3 minutes.

- Gently mix the potatoes, bacon, onion and petit pois.

- Put in a baking dish and add the stock.

Transfer to the oven. Cook, uncovered, for 25 minutes. Add the cheese and cook for a further 10-15 minutes until the potatoes are browned and crisp.



Roasted chicken breasts with thyme, lemon and Saint Agur

45 MINUTES | SERVES 4 | EASY

boneless, skinless chicken breasts 4

butter 25g

sunflower oil 2 tbsp

fresh white breadcrumbs 50g

thyme 1 tbsp of chopped leaves

lemon 1, zested and juiced

Saint Agur 75g, finely crumbled

watercress and **baby spinach leaves** 150g, dressed

- Heat the oven to 190C/fan 170C/gas 5.
- Cut a slit into the thickest part of each chicken breast to make a pocket.
- Heat the butter and oil in a shallow frying pan, add the chicken breasts and cook until browned.
- Remove from the pan and cool a little.
- Mix together the breadcrumbs, thyme, lemon juice and zest and Saint Agur.
- Stuff a quarter of the mixture into each chicken breast and put in a shallow baking dish. Transfer to the oven.
- Roast covered with foil for 20 minutes.

Remove the foil and cook for a further 5-10 minutes. Serve with the dressed watercress and spinach.



BEST. CHRISTMAS. EVER.



Selected stores. Subject to availability. Photography shows serving suggestion.
British Poultry Supermarket of the Year 2017 by the British Poultry Awards.

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LET'S DO BRUNCH

Brunch is the perfect excuse for a holiday get-together with friends – mix a big jug of bloody mary and serve up one of these winners

Recipes JANINE RATCLIFFE Photographs CHARLIE RICHARDS



Green spinach
pancakes with
soured cream,
smoked salmon
and dill
p84

Green spinach pancakes with soured cream, smoked salmon and dill

45 MINUTES | SERVES 4 | EASY

lemon 1/2, juiced

soured cream 6 tbsp, plus extra to serve

dill finely chopped to make 2 tbsp, plus extra to serve

baby spinach 100g

whole milk 250ml

eggs 2

butter 4 tbsp of melted

plain flour 175g

baking powder 1 tsp

olive oil

smoked salmon 150g

lemon wedges to serve

- Mix the lemon juice, soured cream and dill, and season well. Put the spinach in a colander and pour over a kettle of boiling water. Cool, then squeeze out as much water as you can. Roughly chop.

- Put the milk, eggs and butter in a bowl. Add the spinach and use a stick blender to blend to a smooth green purée. In another bowl, mix the plain flour, baking powder and 1 tsp salt. Stir the dry ingredients, then slowly pour in the wet ingredients until just combined.

- Heat a non-stick frying pan and add a little oil. Pour in a small ladle of the batter to make a mini American-style pancake. When bubbles form on top, flip the pancake over and cook the other side. Keep warm in a low oven while making more pancakes – the batter should be enough to make 16. Add more oil to the pan, if you need to.
- To serve, layer up the pancakes with more soured cream, salmon and dill.

PER SERVING 530 KCALS | FAT 32G

SATURATES 16.8G | CARBS 38.8G | SUGARS 4.9G

FIBRE 2.1G | PROTEIN 20.5G | SALT 3.1G

Breakfast tacos

45 MINUTES | MAKES 6 | EASY

Use eggs with deep yellow yolks, like Burford Browns, so you get a nice colour contrast with the beans and chorizo.

red onion 1 small, halved and thinly sliced

red wine vinegar 5 tbsp

caster sugar 2 tsp

olive oil 3 tbsp



spring onions 4, chopped

garlic 1 clove, crushed

dried red chilli flakes a pinch

black beans 400g tin, drained and rinsed

mini cooking chorizos 12, cut into chunky slices

butter a knob

eggs 4, beaten with a splash of **milk** and seasoning

small corn tortillas 6, griddled or scorched over a flame

avocado 1, diced and tossed with **lime juice**
red chilli 1, finely chopped

- Put the red onion in a bowl and toss with the vinegar and sugar. Leave to marinate for 20 minutes, stirring every now and then until pink and softened.

- Heat 1 tbsp of olive oil in a small pan and cook the spring onions, garlic and chilli flakes until softened. Add the beans and stir.

Put aside (you'll warm these up again before serving).

- Heat another 2 tbsp olive oil and add the chorizo. Cook, stirring, for 3-4 minutes until the oil is red and the chorizo crisps up a little. Keep warm.

- Melt the butter in a small pan then add the beaten eggs and stir until scrambled.

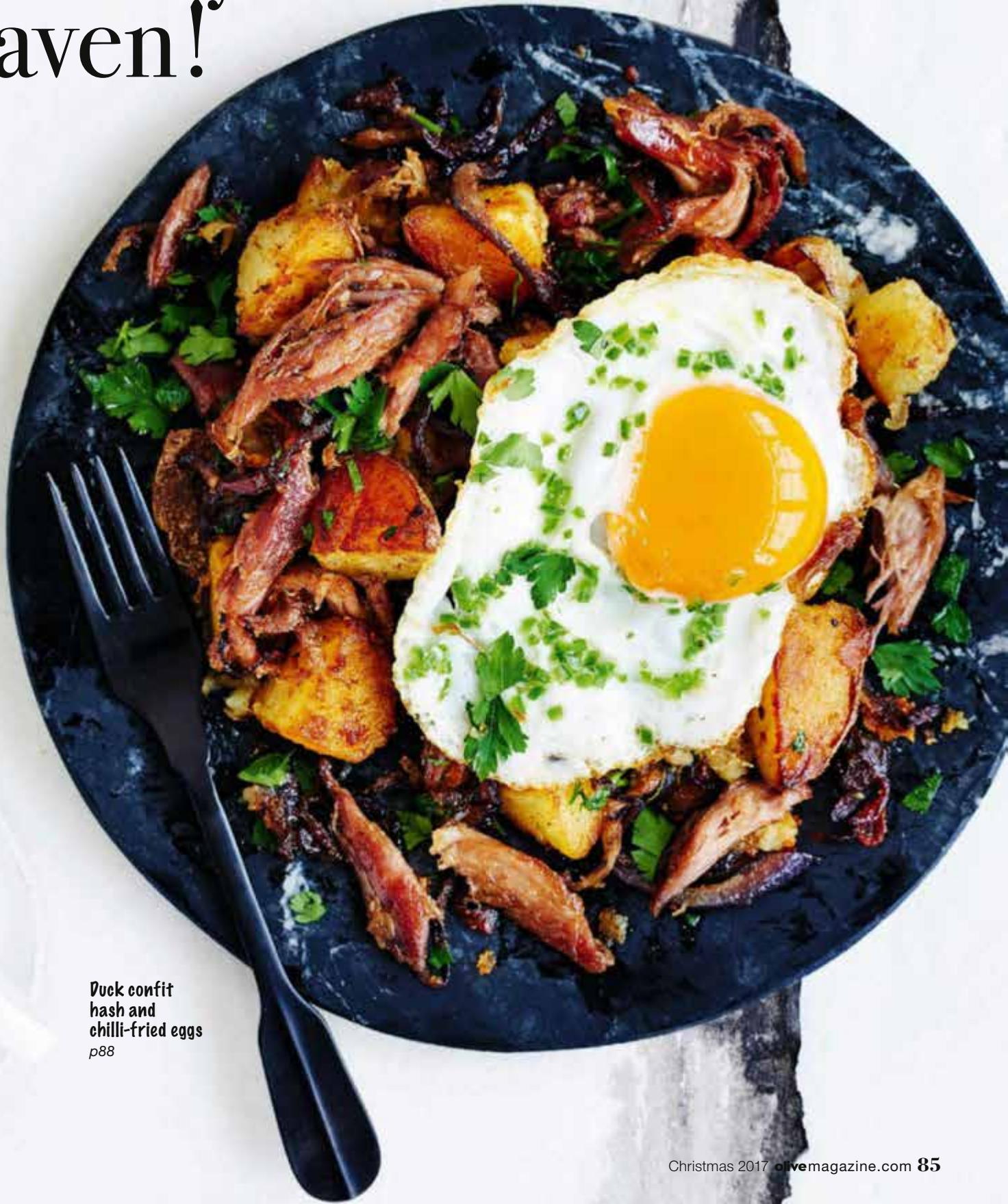
- To assemble, reheat the beans, then divide between the tortillas. Divide the eggs between them, then spoon over the chorizo and some of the oil. Top with the avocado, red chilli and drained pickled onions.

PER SERVING 501 KCALS | FAT 32.4G

SATURATES 9.4G | CARBS 25.9G | SUGARS 5.2G

FIBRE 5.8G | PROTEIN 23.3G | SALT 2.9G

This way to brunch heaven!



Duck confit
hash and
chilli-fried eggs
p88



**Black pudding
and soft-boiled
duck eggs with
salsa verde**

p88



Ricotta toast
with homemade
pineapple jam
p88

Duck confit hash and chilli-fried eggs

1 HOUR | SERVES 3 | EASY | GF

Most large supermarkets sell ready-made duck confit in packs, so all you have to do is crisp it up in the oven and toss through the duck-fat-fried potatoes.

duck leg confit 1 pack of 2 legs (about 450-500g)

Charlotte potatoes 750g

red onions 2 large, halved and sliced

olive oil 2 tbsp, plus a little more for the eggs

eggs 4

green chilli 1, finely chopped

flat-leaf parsley a handful, chopped

- Cook the duck confit following the pack instructions. While the duck is cooking, boil the potatoes in salted water until tender. Drain the potatoes really well and cut into rough chunks.

- In a separate frying pan, cook the red onion in the olive oil until soft and caramelised.

- Scoop 2 tbsp of fat from the cooked duck (or use a splash of olive oil) and heat in a large frying pan. Add the potatoes and cook, tossing now and again until they start to go golden and crisp. Crush a few with the back of a spoon, and add a little more fat if drying out. Keep cooking until the ragged crushed bits are really crisp. Add the caramelised red onions and toss. Pull the duck into chunks and toss with the potatoes.

- Fry the eggs in a little more olive oil, sprinkling over the chopped chilli as they fry.
- Stir most of the parsley into the hash then split between 3 plates. Top with an egg each and a bit more parsley.

PER SERVING 824 KCALS | FAT 48.2G

SATURATES 12G | CARBS 41.9G | SUGARS 7.6G

FIBRE 7.1G | PROTEIN 52.2G | SALT 3.1G

Black pudding and soft-boiled duck eggs with salsa verde

25 MINUTES | SERVES 2 | EASY

ciabatta ½ small loaf, crust removed, and torn into rough chunks

olive oil 1 tbsp, plus a little more for frying

duck eggs 3

black pudding 100g, sliced

watercress 2 handfuls

SALSA VERDE

lemon 1, juiced

flat-leaf parsley ½ a small bunch

basil ½ a small bunch

capers 1 tbsp, rinsed and drained

garlic ½ clove

dijon mustard 1 tsp

olive oil 2 tbsp

- Heat the oven to 190C/fan 170C/gas 5. Toss the bread with the olive oil then put on a baking tray and bake until golden and crisp.

- Lower the duck eggs into a pan of boiling water and boil for 7 minutes. Plunge into iced water and leave until they are cool enough to peel.

- Fry the black pudding in a little more olive oil until crisp.

- To make the salsa verde, whizz the lemon juice, herbs, capers, garlic, mustard, olive oil, 1-2 tbsp of cold water and some seasoning in a food processor.

- To serve, put a handful of watercress on each plate. Top with the black pudding, croutons and halved duck eggs, and drizzle with salsa verde.

PER SERVING 540 KCALS | FAT 33.3G

SATURATES 6G | CARBS 37.4G | SUGARS 2.9G

FIBRE 3.7G | PROTEIN 21G | SALT 4.4G

COOK'S NOTES

To sterilise jars, wash in hot soapy water then rinse and warm on a tray in a 160C/fan 140C/gas 3 oven until completely dry.

Ricotta toast with homemade pineapple jam

1 HOUR 30 MINUTES + COOLING | SERVES 8 | EASY

Look for brioche that's more bread-like than cake-like in texture as it will hold up better once fried.

ricotta 250g tub

pineapple 1 small (approximately 500g), peeled, cored and cut into small chunks

caster sugar approximately 500g

limes 2, juiced and zested

brioche 8 thick slices from a loaf

butter 100g, softened

- Tip the ricotta into a sieve over a bowl. Cover with clingfilm and leave while you make the jam.

- Weigh the pineapple and note the weight, then weigh out the same amount of caster sugar. Put the chopped pineapple in a food processor and pulse until broken down a little. Tip into a pan with the sugar, lime juice, zest and 150ml water. Heat and stir until the sugar dissolves, then simmer for 45 minutes-1 hour until you have a jammy texture. Keep in a sterilised jar in the fridge, it'll keep happily for 2-3 weeks (see cook's notes).

- To make the toast, spread both sides of the brioche with butter. Heat a large non-stick frying pan and fry the toast until deeply golden and crisp on each side.

- Spread each slice with a thick layer of the strained ricotta, then spoon over some jam to serve.

PER SERVING 363 KCALS | FAT 21.9G

SATURATES 11.8G | CARBS 34.3G | SUGARS 15.5G

FIBRE 0.9G | PROTEIN 6.8G | SALT 0.8G





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SOME LIKE IT HOT

Whether you like your soup spicy or mild, make sure it's full of flavour with new, convenient OXO Ready To Use Stock

With the festive season now upon us, what better time to perfect one of the ultimate winter comfort foods, soup? When it comes to spice, we all have our different preferences but, however hot or mild you like your soup, it absolutely has to have the perfect flavour. Thanks to new OXO Ready To Use Stock, it's now easier than ever to make your best bowl. It's available in three flavours – Succulent Free-Range Chicken, Tasty Vegetable and Rich Farm-Bred Beef, which you can try in this spicy beef madras soup recipe.



To find more recipes, visit bit.ly/oxo-olive

OXO

Hot beef madras soup

1 HOUR 40 MINUTES | SERVES 4 | EASY

oil 1 tbsp, for frying
braising steak 600g, cut into chunks
onions 2, roughly chopped
carrot 1 large, roughly chopped
garlic 6 cloves, crushed
ginger 4cm, grated
butter 30g
garam masala 4 tsp
ground turmeric 1 tsp
cardamom pods 6, roughly crushed
chilli powder 1 tsp
tomato purée 2 tbsp
passata 200g
OXO Ready To Use Rich Farm-Bred Beef Stock 320ml
coriander leaves, sliced chilli and
warm naan bread to serve

- Heat the oil in a heavy based pan over a medium heat. Brown the beef on all sides, then scoop out onto a plate.
- Add the onions to the same pan and cook for 8 minutes or until lightly browned. Turn the heat down slightly, add the carrot, garlic and ginger and cook for 2 minutes, mixing well. Stir in the butter, spices and tomato purée and cook for 3 minutes.
- Add the passata, browned beef, OXO Ready To Use Rich Farm-Bred Beef Stock and 900ml water. Bring to the boil, cover and simmer gently for 1 hour and 30 minutes or until the beef is tender, stirring every now and then. Season to taste, and add a little more water, if needed. Sprinkle with coriander and sliced chilli, if using. Serve with naan bread.

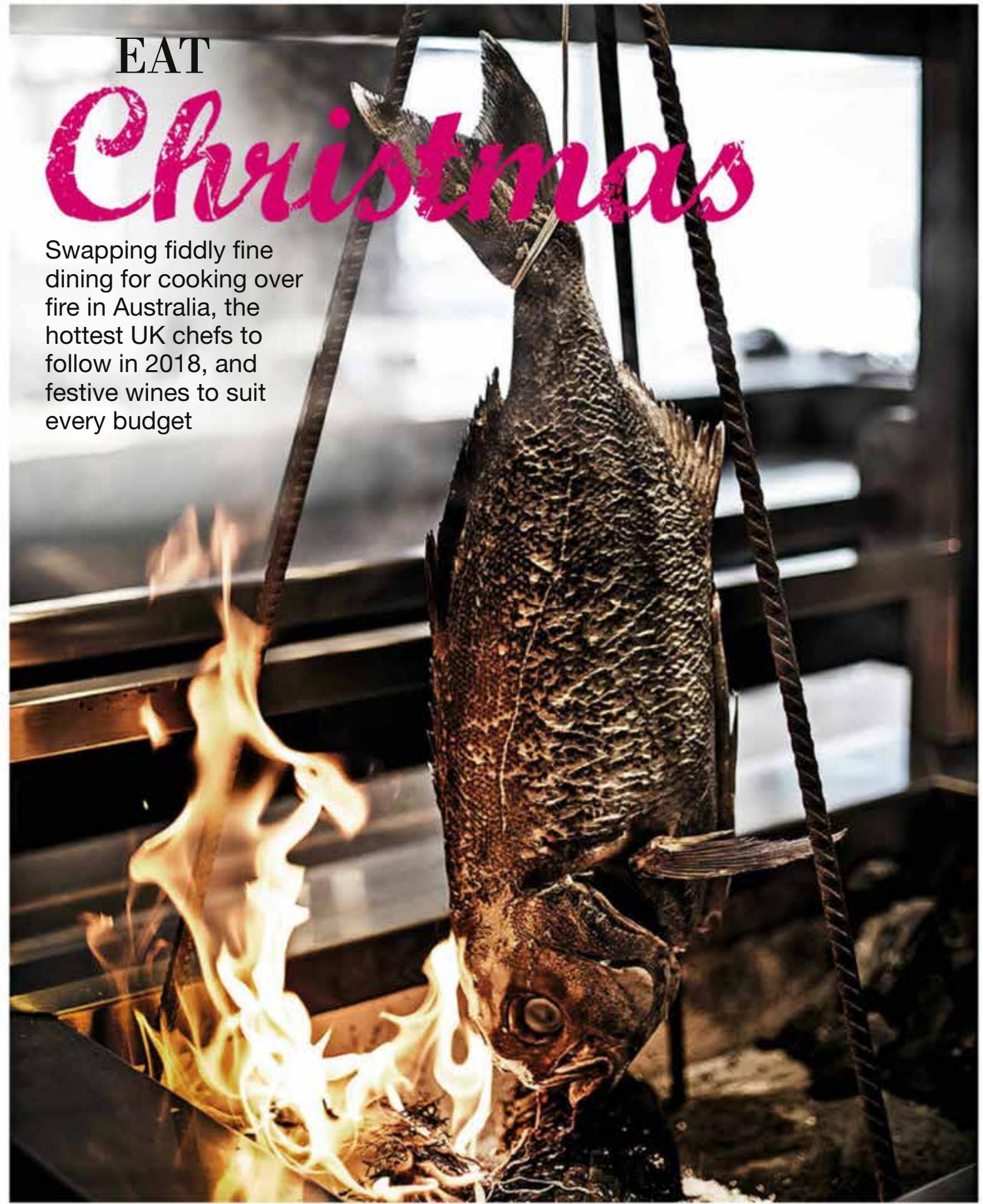


LIKE IT MILD? TRY THIS HERBY CHICKEN BROTH AT BIT.LY/OXO-OLIVE

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- Boned and rolled pork loin joint (average weight 2kg)
- Tray of pork chipolatas (48 chipolatas, approximate weight 1.36kg)
- Streaky bacon (10 rashers, approximate weight 454g)
- A box of Paxo Sage & Onion stuffing (190g)

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Terms and conditions *Standard delivery is free when using the code OLIVEXMAS17 at checkout. There is a £10 surcharge for Saturday deliveries and £8 surcharge for remote postcodes, Scottish Highlands and islands. **Fresh turkeys are available during Christmas week – please contact regarding availability of other delivery dates. Only one code can be used per order. Multiple orders allowed. Delivery recommended for 22 December for Christmas, other delivery dates available. Offer closes 17 December 2017. If in the unlikely event you are not satisfied with a product, Hook'N'Block will offer a no-quibble refund, credit or alternative. Your contract for supply is with Hook'N'Block, Deacon Way, Reading, Berkshire RG30 6AZ (0118 914 4594). **Data protection** Immediate Media Company Limited (publisher of olive) would love to keep you informed by post, telephone or email of its special offers and promotions. Please state at the time of ordering if you do not wish to receive these.



STEPPING UP TO THE PLATE

Remember these talented chefs' names because next year they'll be shaping the UK's buzzing restaurant scene

Words MARK TAYLOR



DAMIEN WAGER

Essex-born Damien Wager has spent much of the past decade working in the kitchens of Cornish restaurants and hotels, but it is since joining the 2 AA Rosette Beechfield House Hotel in Wiltshire as executive pastry chef that his stunning desserts, such as his take on a Black Forest gateau, featuring

a cherry mousse with kirsch liquid centre, chocolate sable, compressed cherries and chocolate ganache (pictured above), have gained wider attention. Still only 27, Damien says his long-term ambition is to launch his own patisserie business back in his adopted home of Cornwall. beechfieldhouse.co.uk »



JOE SIMMONDS

Roasted turbot on the bone with poached potatoes, smoked mussel fritters, samphire, charred cucumber, crispy capers, warm cucumber and herb emulsion is one reason why Bath Priory-trained chef Joe Simmonds is drawing a crowd at The Beach at Bude. Another is that he was recently awarded two AA Rosettes – the first time the boutique hotel has won anything – putting Bude officially on the map. thebeachatbude.co.uk

TOMOS PARRY

Since he left Kitty Fisher's in Mayfair, former YBF Young Chef of the Year Tomos Parry has spent his time doing residencies, most of them based around cooking over fire. The big news is that he is opening his own east London restaurant in 2018. He says: "It will be counter dining with grills in the middle, very much inspired by Japanese yakitori restaurants. As a Welshman, I am passionate about using Welsh produce and I'm working with farmers and fishermen to improve the supply chain to London." [@tomos_pp](https://www.instagram.com/tomos_pp)

TOM BROWN

After stints at Raymond Blanc's Belmond Le Manoir aux Quat'Saisons and Tom Kerridge's Hand & Flowers, Tom Brown spent five years working for Nathan Outlaw, first in Cornwall and then as head chef of Outlaw's at The Capital in London. And now he has flown the nest to open his own restaurant, Cornerstone in Hackney Wick, which is due to open in spring 2018. Serving the "clean and simple" dishes he has become known for, it's sure to be one of London's hottest new openings. Check out his Instagram feed if you need any more persuading. [@cheftombrown](https://www.instagram.com/cheftombrown)



JERRY ADAM

Jerry Adam took over the kitchen of Penally Abbey Hotel near Tenby during the summer of 2017 after working at Michelin-starred Welsh foodie destinations Llangoed Hall and Ynyshir. Using produce from the stunning Pembrokeshire coast, Jerry ferments, pickles and preserves a lot of his ingredients. "I've done a lot of research about food and I try to make sure every dish I send out is made up of 50% raw ingredients," he says. "I haven't put a name to my style of food as such but I use a lot of natural ingredients like soy, tofu and miso. I try to forage as much as I can, such as seaweed, sea vegetables, and berries, herbs and vegetables from the gardens here at Penally." penally-abbey.com

LEANDRO CARREIRA

Located just off Bermondsey Street in Southwark, Londrino is one of the launches of the year. The Portuguese chef behind it, Leandro Carreira, cut his culinary teeth at Mugaritz in Spain, then moved to London to work with Nuno Mendes. Leandro says the menu will make use of Portuguese ingredients as seen through the eyes of a chef who calls London home. "There is a nod to Portugal, but I don't want the creative process to end there." londrino.co.uk

ROY BRETT

As you might expect from a chef who worked closely with Rick Stein back in the day, Roy Brett knows his seafood, as his acclaimed Edinburgh restaurant Ondine has proved. In spring 2018, Roy will be teaming up with a local fishmongers to open a smart new fish and chip restaurant at Newhaven fish market near Leith, complete with an extensive shellfish menu and oyster bar. ondinerestaurant.co.uk

DAN COX

After cooking at the highest level for Simon Rogan at L'Enclume in Cumbria and Fera at Claridge's, Dan Cox decamped to a 120-acre organic farm in Cornwall, where he now plans to launch a restaurant within the courtyard buildings. Crocadon Farm at St Mellion will supply the produce and livestock for the restaurant, which is due to open in 2018 and will also have its own microbrewery and pottery for local ceramicists. Dan says: "We want the food and the farm to grow together as one, becoming something unique and harmonious – an interaction and food experience that can only be possible when the restaurant is at the heart of the farm." crocadon.co.uk



ELLEN PARR

After years of running successful pop-ups, co-founder of The Art of Dining Ellen Parr could be set to do something a little more stationary. "I'm yearning for a permanent space as I feel it will give me so much more time to develop even more exciting dishes," reveals Ellen. She started her career at Moro, but doesn't rule out a return to Bristol, where she grew up. "Bristol is a great city for food and really exciting at the moment, but I'm also trying to take Moro to New York to do a pop-up there." theartofdining.co.uk



SARA LEWIS

Sara Lewis made her name at the Grain Store in King's Cross, where legendary chef Bruno Loubet identified her as a rising star. She is now head chef at The Pilgrm, where she will oversee the food at the Paddington hotel's Lounge restaurant. Sara says she is inspired by Loubet's attitude to sustainability and his willingness to embrace wild, inventive ideas in the kitchen. thepilgrm.com

MICHAEL CARR

Restaurant 92 in Harrogate is fast becoming one of the go-to restaurants in Yorkshire thanks to the innovative seasonal dishes of 25-year-old head chef and co-owner Michael Carr. Whether it's roasted spiced quail, watermelon, foie gras, balsamic and dukkah, or beef wellington, pomme purée and garlic kale, Michael's return to his Yorkshire roots after a spell in London (working for Gordon Ramsay at Claridge's and Alyn Williams at The Westbury, no less) has been embraced by Harrogate foodies. restaurant92.co.uk »

NICK GRIEVES

Durham-born Nick Grieves worked in the construction business before teaching himself to cook. After working at The River Café in London he returned to the north-east to open The Patricia in Jesmond in December 2016. Nick says: "I believe restaurants should be about fun, so we don't get too technical – we cook good ingredients and let the seasons tell us what goes together." the-patricia.com





JAKE AND CASSIE WHITE

After collectively working in London for Marcus Wareing, Tom Aikens and Hélène Darroze, husband and wife team Jake and Cassie White are shaking up Cumbria's dining scene at Pentonbridge Inn, a restaurant-with-rooms in the tiny hamlet of Penton, near Carlisle. Local produce drives the menu, including fruit, vegetables and herbs from the walled garden and greenhouses at nearby Netherby Hall, which Jake and Cassie have been cultivating, alongside the head gardener. pentonbridgeinn.co.uk

LUKE FRENCH

Housed inside four upcycled shipping containers, Sheffield restaurant Jöro specialises in what head chef and co-owner Luke French calls "new Nordic" cuisine inspired by the Scandi approach to locality, care of ingredients and a simplicity of cooking, but with a nod to Japanese cooking techniques. "In a nutshell, we call it a 'Scandi-Jap mash-up,'" says Luke, whose signature dishes include asparagus, pickled spruce and blackcurrant leaves, and brown butter ice cream, aerated white chocolate and miso. And it's not just lucky Sheffield locals who appreciate Luke's food – Jöro entered the *Good Food Guide* after only a few months of business late last year, its inspectors praising the "no-holds-barred seasonal cooking". jororestaurant.co.uk

BONNY PORTER

At the age of 23, Bonny Porter was the youngest ever finalist on *MasterChef: The Professionals* back in 2012, and since then she has gone on to launch Soho's meatball restaurant Balls & Company. The Australian chef has plans aplenty for 2018, with a new restaurant planned for the first half of the year and the return of her International Women's Day celebration, which last year saw London's best female chefs come together to mark their female culinary inspirations. She says: "I'm looking forward to bringing something different to the capital with my second restaurant – it will still be Balls & Company, but there will be a bigger focus on our bar concept." ballsandcompany.london





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pro vs punter

HOME, Leeds

Does a regular diner reach the same conclusion about a restaurant as a food pro, who may get special treatment if recognised?* Emma Sturgess and **olive** reader Isobel Padmore compare notes on this new opening focussed on British produce



The pro

Emma Sturgess is a journalist and restaurant critic based near Manchester who writes for *The Good Food Guide* and *SquareMeal*. She loves anything with butter in it.



The punter

York-based **Isobel Padmore**'s favourite food is Indian. She eats out once a week and her best dining experience was the ox cheek at Ubiquitous Chip in Glasgow. Her guilty pleasure is a Nutella and peanut butter toastie.



HOME

Chef owners Mark Owens (Le Gavroche, The Star at Harome, The Box Tree) and *MasterChef* semi-finalist Elizabeth Cottam have joined forces to create relaxed British restaurant HOME in Leeds. Its 10-course tasting menu (£70 per person), alongside a five-course option available Thursday to Saturday lunchtimes (£50 per person), follows the seasons to showcase British produce.

HOME has a strong affiliation with the Harewood Estate, using its venison and rabbits, and produce from its walled garden. The kitchen delivers dishes such as smoked potato salad with heritage tomatoes, rabbit stew with parsnips and black garlic, and caramelised pear and cardamom.

Original parquet flooring, panelled walls and a stone staircase are brightened up with plenty of natural light from skylights and floor-to-ceiling windows. If you want in on the action, request one of the chef's table seats at the hatch that gives you a view into the open kitchen. homeleeds.co.uk



For HOME's sustainability score,
visit olivemagazine.com

Our pro says...

The homes we idealise are simple, welcoming, undemanding. At first sniff, HOME doesn't appear to be any of these things. The booking protocol, with its hefty deposits and endless rules, is a giant buzzkill. The flights of stone steps are handsome and candlelit, but keep out anyone who can't manage them. And to try the five-course menu on a Saturday night, when the gorgeously proportioned dining room is open only to those who want the full 10 courses, we had to sit at the bar – and pay 12.5% service charge.

*I was not recognised.

But we can't bristle for long when HOME's barman proves himself well able to both mix a rhubarb gimlet and accurately gauge our appetite for small talk. And when the food starts coming, it's storming – nuanced but unfussy.

Salted cod with beans on toast pairs firm, pearly cod cheek with haricot beans with a tiny, welcome bit of bite; dots of brandade and lemon purée provide subtle punch. An apple and celery tart is a fabulously autumnal three-bite snack, a flaky pastry bundle filled with upright ranks of roast celery and Swaledale blue cheese, crowned with a shiny apple gel. The pork crackling that forms a protective shield over a pan-fried scallop with chutney-fied raisin purée should have more crunch, and the same goes for the skin of otherwise bob-on stone bass served with a juicy chicken thigh roll and multiple artichokery. I would, however, like to live in the copper pan of rabbit cottage pie, which came topped with mousse-like smoked potato and served alongside a rabbit loin wrapped in bunny bacon.

The thread of sweetness running through each dish makes pudding, a caramelised pear slice, feel like a challenge even with its technically magnificent crisp casing. But it's good to know that the cheese, all British and beautifully kept, doesn't attract a supplement.

THE BOTTOM LINE

It's difficult to love HOME's dodgy access and painful booking process, but the food remains memorably tasty.

Total for two, excluding service: £151.54

FOOD: 8/10
SERVICE: 8/10
VIBE: 8/10

**TOTAL
24/30**

Our punter says...

HOME knows how to make you feel welcome; the day before our reservation we received an email double-checking our times, our dietary requirements and a map showing the tucked-away location – all of this coming personally from our waiter Michael, who would be looking after us for the evening.

On arrival, you could instantly tell that time and effort had gone into the service levels – Michael had personal opinions about the menu (rather than just saying it was all good) and gave insightful wine recommendations (we loved the refreshing Dopff & Irion Alsace riesling and a ripe, chocolaty Massaya Le Colombier from Lebanon).

Climbing the dark, moody stairs we were greeted with a firm Yorkshire handshake and seated at the bar – champagne glassware matching the bottle meant a crisp Perrier Jouët was a must for me and a recommendation of Hayman's Gin with Fever-Tree aromatic tonic and a couple of peppercorns for extra punch for my date.

'Snacks' arrived – crab remoulade with tart apple served on a thin crispbread with wasabi cress topping, smoky squash purée piped into a perfectly formed pastry sprinkled with fennel, and delicate cubes of marbled smoked ox with bright, silky carrot ketchup.

The five-course menu started with meaty salted cod, homely haricot beans and delicate chervil on sourdough – the perfect beans on toast. Next was comforting apple and celery tart with a welcome punch of Swaledale blue cheese. Scallops and raisins made course three, served with ultra-crisp pork crackling, fresh grapes and an intense raisin purée, followed by delicate stone bass and salty chicken thigh on hazelnut pesto. I was excited by the caramelised pear and cardamom slice for dessert, as spices in sweet courses has always been a hit in my book. This really delivered – juicy pear, malt biscuit crumb plus a delicate cinnamon ice cream on the side.

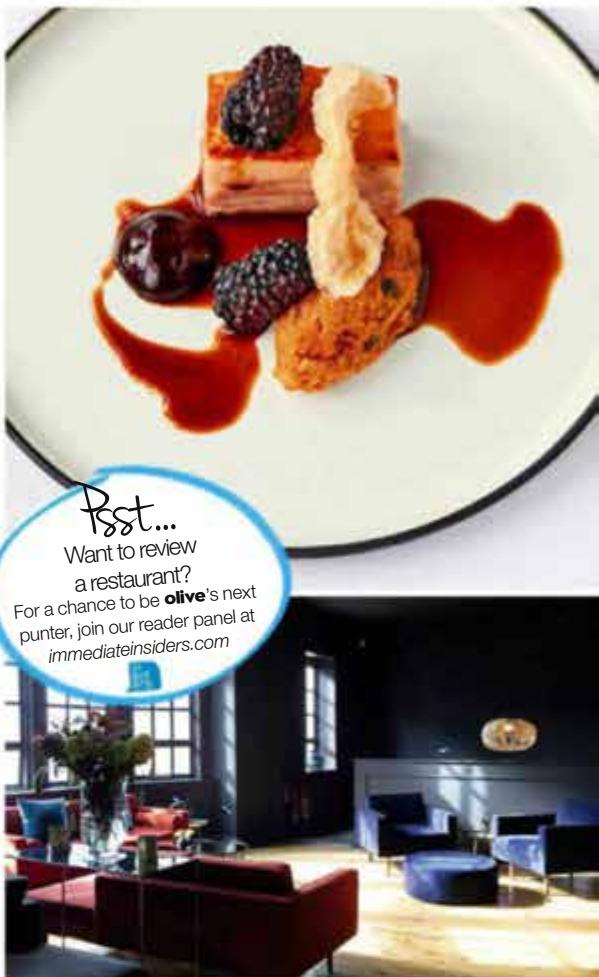
THE BOTTOM LINE

For how much we ate, the fantastic service, interesting wine selection and its open-kitchen setting, I have already told friends to book as soon as possible – hopefully they'll invite me.

Total for two, excluding service: £136.14

FOOD: 9/10
SERVICE: 10/10
VIBE: 8/10

**TOTAL
27/30**



HOT OFF THE PASS

A bold switch in direction for Australian chef **Aaron Turner** has placed the international spotlight on his fire-focussed Geelong restaurant kitchen

Words HILARY ARMSTRONG

Three days before his new restaurant Igni was due to open in January 2016, Australian chef Aaron Turner had a crisis of confidence. He was, to put it mildly, in a state of existential anguish. His previous restaurant, Loam, had closed in 2013 following a devastating split from his wife, who was also his business partner. He'd sold the business, sold the house, and spent the past two years licking his wounds in Nashville, Tennessee. Cooking had become tainted.

"I tried to pick up where I left off," Aaron recalls. "I went out to where I used to forage in the Loam days. It just felt hollow. It just wasn't making sense on the plate. I thought, 'we're going to sink here because I don't know what the hell I'm doing any more'."

And so, at the 11th hour, he ditched the dishes he'd made his name with – the complex, pretty, multi-layered creations inspired



AARON TURNER IN SHORT

Favourite dish Nashville hot chicken.

Favourite drink I'm a big fan of minimal-intervention wines and I've got a soft spot for really crappy domestic beer.

Most memorable meal Dan Barber's Blue Hill at Stone Barns, New York.

Chef or food personality he most admires American food writer Shane Mitchell and James Lowe at Lyle's.

Guilty pleasure Crisps. I glam them up sometimes – tomato ketchup crisps with anchovy will change your life.



by the land around the old place – and let the wood fire smouldering away in the heart of his new kitchen take the lead. The fact that he'd never cooked over direct flame before (save the odd barbie) didn't faze him. "I sort of walked away from cooking after Loam. I didn't really want to return to it, so I built this kitchen with stuff that I'd never used as this kind of subliminal sabotage. Turns out it sort of woke me up and sparked off a whole new adventure."

The first reviews, uniformly glowing, rolled in within weeks of opening, and the gongs haven't stopped coming since: Chef of the Year and Regional Restaurant of the Year in *The Age Good Food Guide*, Best Fine Dining and Chef of the Year in *Time Out*, Best Regional Restaurant at the *Gourmet Traveller* restaurant awards two years in a row. Not bad going for a 30-cover indie down an alleyway in Geelong, a blue-collar city an hour south-west of Melbourne.

In his debut book *Igni: A Restaurant's First Year* (£30, Hardie Grant), Aaron lays himself bare in a way few would dare to. Here's the side of the industry the peppy TV shows don't show you: long hours, insomnia, drinking and chronic, crippling self-doubt. It's brutal reading, interspersed with Igni recipes (an essential resource for live-fire enthusiasts) and haunting black and white photography. "I'm sick of picking up a book and it's a happy food journey," he says. "For some it is, but for others it isn't. When you're in it and you know people in it, you know the massive personal sacrifice that it takes to do what we do. I don't know anybody that hasn't had to sacrifice something, whether it's a relationship or having kids or buying a house."

Aaron's career started casually enough, flipping a few burgers as a graphic-design student, then earning some cash while backpacking. "In the absence of a better idea" he did an apprenticeship, later supplementing his learning with stints at

Noma and El Celler de Can Roca among others. He considers himself largely self-taught and still learning.

During Igni's first year, he undertook his own 'bush-tucker challenge', taking himself off camping with just a fire to cook on. "What we do at Igni is quite delicate and refined," he explains. "When you're camping, people almost expect it a little bit burnt and charred. You can get a bit more loose and reckless. It taught me to just relax with the fire a little bit. I came back with this different relationship with it. I'm a bit more bullish now."

"The food is even more simple than it ever was, and in turn a lot more focussed. You can achieve these crazy flavours just from the fire and the smoke [he burns the wood of the native red gum tree]. You just guide it along its way."

He's also nailed Nashville-style fried chicken, as seen at his casual Geelong joint The Hot Chicken Project. "After Loam, I was outta here. I sold everything, got a visa, and said I'm never cooking again, I'm going to America to find something else to do. Then I discovered Nashville hot chicken. I ate it and was like, hooooooooly shit, I gotta figure how to do this."

At Igni, he works closely with a select band of farmers and growers, "people that do things really well", cooking with the seasons and fermenting and pickling any excess to see him through the year. "I've got this philosophy that more than three things on a plate is excessive. We might rely on just three things but we do those three things the best that we can do them." There's no formal menu: "It's all about the conversations with the front-of-house guys and the guest. We'll talk about their likes and dislikes, their loves," and compose a five- or eight-course menu from around two-dozen seasonal dishes. "No two tables have the same sequence of dishes."

After a difficult few years, Aaron and partners Drew Hamilton and Jo Smith (both ex-Loam front

of house) are focussing on pushing forward creatively at Igni and nurturing a healthy, harmonious working environment for everybody. "We can pay our bills, we can pay our suppliers – that's super-important. We can do everything we set out to do." As Aaron himself writes: "We light the fire and see where it takes us." restaurantigni.com

IN THE IGNİ LARDER

WALLABY TAIL

"It's got a pretty unique flavour." Used in a wallaby tail consommé with cured egg yolk, native pepper and celeriac roasted and smoked over the coals.

FINGER LIMES

A slim, citrus-like fruit with large juicy vesicles sometimes called lime caviar. Served at Igni with dry-aged, free-range Aylesbury duck, coastal succulents and grilled fennel.

FLOWERING GUM

A native eucalyptus used in ice cream with Davidson plum (a native tart plum) and pine-needle yogurt.

SALTBUSSH

The leaves are flash-fried and dusted with powdered white vinegar. An alternative take on salt and vinegar crisps.

MARRON

Freshwater crayfish, like a big yabbie, on the menu with macadamia and roasted nasturtium. "They're beautiful on the fire."



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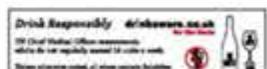
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LIGHT EATS FOR JANUARY
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The olive 2018
trend report

THE LOWDOWN
ON SLOW COOKING

THE SPIRIT OF Christmas



Whether you're looking to stock up for festive parties, or are saving up to buy top-quality bottles for Christmas Day itself, **olive** wine expert Kate Hawkings has got it covered

WHITE



LUXE Alpha Box & Dice Golden Mullet Fury Semillon 2014 (from £14.95, ndjohn.co.uk; drinkmonger.com)

This is definitely a conversation piece, made by maverick maker Sam Berteka following his time studying the distinctive wines of Moldova. A blend of semillon and viognier, fermented together with natural yeasts and left in contact with their skins to give it 'crunch' and extra complexity, this is a bang on-trend orange wine and will please adventurous drinkers. Perfumed apricots and almonds, and plenty more besides, it can handle some spice and would be great with the 'nduja-stuffed porchetta (p30) or the **lobster mac 'n' cheese** (p38).



MID-RANGE Beronia Rueda Verdejo 2016 (£9.49, waitrose.com; ocado.com)

Beronia is best known for its range of top-notch riojas but has recently branched out into the Rueda region to the south of Spain. Some of the grapes are picked and vinified early to make the best of their appley fruit and zingy acidity, while others are left longer on the vine to bring out their fruitiness and fragrance. The wines are aged on their lees to give added interest and texture then blended into this beautifully balanced wine that would be equally at home with dishes such as the **meatball, sage & squash lasagne** (p78), **confit salmon with golden romesco** (p72) or a veggie centrepiece like the **chestnut, squash and sweet potato loaf** (p38).



BARGAIN Sous le Soleil du Midi Chardonnay (£5.99, waitrose.com)

A bright, modern chardonnay made from grapes grown in the Languedoc and Gascony regions of southern France. With just a touch of oak to give a succulent, nutty richness without overpowering its sunny fruit, this makes a cheery wine for a party as well as at the dinner table. A fine match with turkey or try it with the **buttermilk-fried Frazzles chicken** on p72.

See page 12 for our top supermarket champagne, and visit olivemagazine.com for Kate's favourite sparkling wines

RED

LUXE

**Lismore Pinot Noir 2016, Greyton, Western Cape
(from £25.91, strictlywine.co.uk; greatwinesdirect.co.uk)**

Samantha O'Keefe is a Californian wine-maker who moved to this lonely part of South Africa where she makes a range of brilliant wines that have made her a star in wine circles. This is gorgeous, pure and vibrant with great poise, and will please any guest who is partial to good burgundy. It's also vegetarian and vegan, so is perfect if you're going meat-free this season – a treat with the **Persian aubergine bake** (p78) or with a cold-cuts Boxing Day lunch.



MID-RANGE

Toro Loco Edición Memoria 2015 (£10.99, aldi.co.uk)

A blend of bobal, tempranillo and merlot from the Utiel-Requena region in Spain's Valencia province, this is a welcome change from the usual festive suspects. Fruity, but with a bracing texture that comes from its fermentation in clay amphorae called tinajas, it's quite austere by itself but is very versatile with food. It would particularly suit the **duck, chicken and sour cherry terrine** (p34) or the **hache parmentier with bay-baked mash** (p76), but could also hold its own at a multi-dish buffet.



BARGAIN

Trivento Malbec Reserve 2016 (£8, tesco.com; asda.com)

Malbec is fast becoming one of our most popular grapes, and although it originally hails from France, Argentina makes some of the best-value examples around. Trivento is the top-selling brand in the UK with good reason – this is very easy to glug and ticks all the boxes of plummy fruit, warming spice and velvety tannins. Lovely with roast beef or the **five-spice roast duck with clementines and port** (p30), or just to drink when friends drop in to say hello.

Check out p102 for a bargain crate of red wines – 12 bottles for £59.88!

SWEET

LUXE

**Quinta do Noval
10-Year-Old Tawny
Port NV (£24/75cl, oddbins.com)**

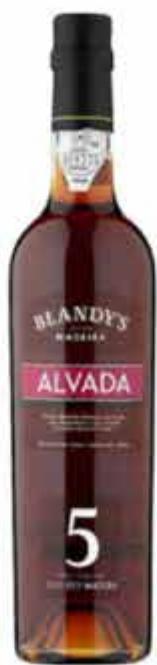
Port and a Christmas cheeseboard go hand in hand. Old tawny port has been aged in small oak barrels for a minimum of 10 years, producing something rich but not too tannic, and a little more delicate than ruby or vintage ports. This ageing process also means it will keep for weeks once opened if you keep it in the fridge. I like it slightly chilled, in fact, both as a wine with cheese and also as an aperitif.



MID-RANGE

**Blandy's Alvada
5-Year-Old
Rich Madeira
(from £13.49/50cl, waitrose.com; amazon.co.uk)**

A blend of malvasia, madeira's sweetest, richest grape, and boal, with lovely dried-fruit notes that stop it being cloying – have this wonderful madeira with classic Christmas pud or sip a small glass alongside Edd Kimber's **trifle layer cake** (p130).



BARGAIN

**Morrisons Pedro Ximénez
sherry (£6/37.5cl, morrisons.co.uk)**

Pedro Ximénez is the grape that's used to make the sweetest style of sherry, thick and unctuous with a texture like velvet. This one is made by the esteemed sherry house Lustau for Morrisons and is a must to have on hand at Christmas. Serve it alongside mince pies, pour it over vanilla ice cream or drink it by itself when you want something sweet but can't face any more food. It's Christmas in a glass!



Impressive entertaining

Take the pressure off festive hosting by impressing your guests with Iceland's luxury Christmas dishes

Thanks to Iceland's luxury festive range you don't have to spend hours in the kitchen, away from family and friends, in order to serve up a feast to remember. Iceland has been working hard all year to create the perfect Christmas for you – a Christmas that tastes delicious, offers great value and will impress all of your guests.

Frozen makes it easy, but the even better news is that Iceland's luxury range has been extended across chilled and grocery items, too, so every part of your festive food celebrations this year can include a touch of indulgence.



LUXURY RASPBERRY & PISTACHIO LAYERED PAVLOVA

£6 (serves 8)

A perfect combination of crunchy yet gooey meringue with a sweet lemon whipped cream and raspberry sauce, topped with heritage raspberries and a sprinkle of pistachios.





10 CHEDDAR SOUFFLÉTTES

£3 per pack of 10

Iceland's Extra Mature Vintage Cheddar Soufflettes are light, fluffy and simply irresistible, making them the perfect start to any festive dinner party. An innovative first, they are available only at Iceland.



6 LUXURY MINCE PIES

£1.89 per pack of 6

Packed with luxurious mincemeat made from the juiciest of vine fruits and laced with brandy and cider, Iceland's mince pies are best served with a generous dollop of brandy butter.



All three of these products from the Iceland luxury festive range are **olive** Supermarket Award winners. See page 11 for more details.

Discover more in store or online at iceland.co.uk

Iceland

AVAILABLE IN STORES MONDAY 20 NOVEMBER



JOIN US FOR CHOCOLATE & GIN AT BELMOND LE MANOIR AUX QUAT'SAISONS

This is your chance to visit one of the world's great restaurants thanks to **olive**'s exclusive offer

Ever wanted to discover Raymond Blanc's celebrated, two-Michelin-starred Belmond Le Manoir aux Quat'Saisons? Well, now you can, thanks to **olive** magazine's exclusive offer. You'll get to spend a gastronomic (and gin-fuelled) day at Raymond's cherished 15th-century manor house with the **olive** magazine team and lose yourself in the luxurious venue located in the heart of rural Oxfordshire.

Arrive at Belmond Le Manoir aux Quat'Saisons for morning coffee before taking your seat in The Raymond Blanc Cookery School for a **bespoke chocolate demonstration**. The expert chefs will reveal their tips for the best truffles, tempered chocolate masterpieces, mousses and cakes. Together with the head barman you will then **explore the world of gin** and discover some of Belmond Le Manoir's favourites

THE DETAILS

DATE 16 February 2018

VENUE Belmond Le Manoir aux Quat'Saisons, Great Milton, Oxfordshire

TIME 10am-3.30pm

PRICE £195 per person

Early booking is recommended. You will be seated with fellow guests and the **olive** team.

ITINERARY

10am Arrive for coffee and biscuits

10.25am Welcome by Belmond Le Manoir and **olive** magazine staff

10.30am Guests split into two groups for chocolate & gin demonstrations

11.30am Guests swap over

12.40pm Champagne reception and canapés

1.15pm Three-course lunch served with accompanying wines, coffee and petits fours

3.30pm Time to explore the gardens or say goodbye with an **olive** goody bag worth £20.

Limited spaces available

with a gin-based cocktail. Enjoy champagne and canapés before a delicious **three-course lunch** in La Belle Epoque dining room with accompanying wines, finishing with coffee and beautiful, homemade petits fours.

So come and join us for a day of wonderful food and drink – it's the perfect Christmas gift (or Valentine's, if you're feeling organised!).

Laura

Laura Rowe, Editor.

About Belmond Le Manoir

Belmond Le Manoir is one of the few restaurants in the world to have retained two Michelin stars for over 30 years. Raymond's menus constantly evolve with the seasons. His two-acre kitchen garden produces 90 types of vegetables and more than 70 varieties of herbs, which are then used in Belmond Le Manoir's kitchen.

To book, call 01844 277200 quoting 'olive reader lunch', or email events.mqs@belmond.com

Terms and conditions: ticket purchases are non-refundable. Guests must be over 18 years old. Ticket price is per person.

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COOK

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BARK TO Bottle



12 billion bottles of wine a year are sealed with cork stoppers, a cultural heritage that has been part of the wine making process since the 17th Century. Master of Wine, Sam Caporn, travelled to the magical Montado cork forests of Portugal, to see the journey from bark to bottle...

CORK HARVEST

In late spring, teams of local men armed with hand axes descend on the beautiful Montado forest, to begin the process of removing precious bark from the cork oak trees that grow there. Observing this majestic tradition, I was struck by the meticulous attention to detail to ensure only the very best cork is



extracted from the trees. The cork oak trees are protected by law and can only be harvested for the first time after 25 years of growth, and at nine-year intervals thereafter to allow time for rejuvenation. It's not until the spring of the third harvest, however, after more than 40 years of growth, that the tree pro-

duces the dense, excellent quality cork bark suitable for the production of wine stoppers.

INDUSTRIAL PATH

The journey of the cork stopper does not end there – and nor did mine, I went on to discover the rigorous process undertaken to ensure that only the very finest material is used for cork stoppers. After being stored for six months to stabilise, cork planks are boiled to sterilise them. The precious material is then separated into grades depending on its quality – a highly skilled process that is still performed by hand. Natural cork is punched directly from the bark to make the highest grade of cork available, with the by-product of the high-quality, natural corks merged to make a series of less expensive stoppers. Every single cork that leaves the factory goes through rigorous testing to ensure that the utmost quality is achieved in the final product.

A SUSTAINABLE ECOSYSTEM

One of the fantastic things that I learnt on my trip to the forest is that its habitat is a wealth of natural biodiversity, with more than 130 species living in one single hectare. And as one of the world's richest ecosystems, all the cork extracted from the heart of the Montado is used and 100% ecological. There is 0% waste in cork production - even the

cork powder is used in the co-generation of electricity, to power the factories.

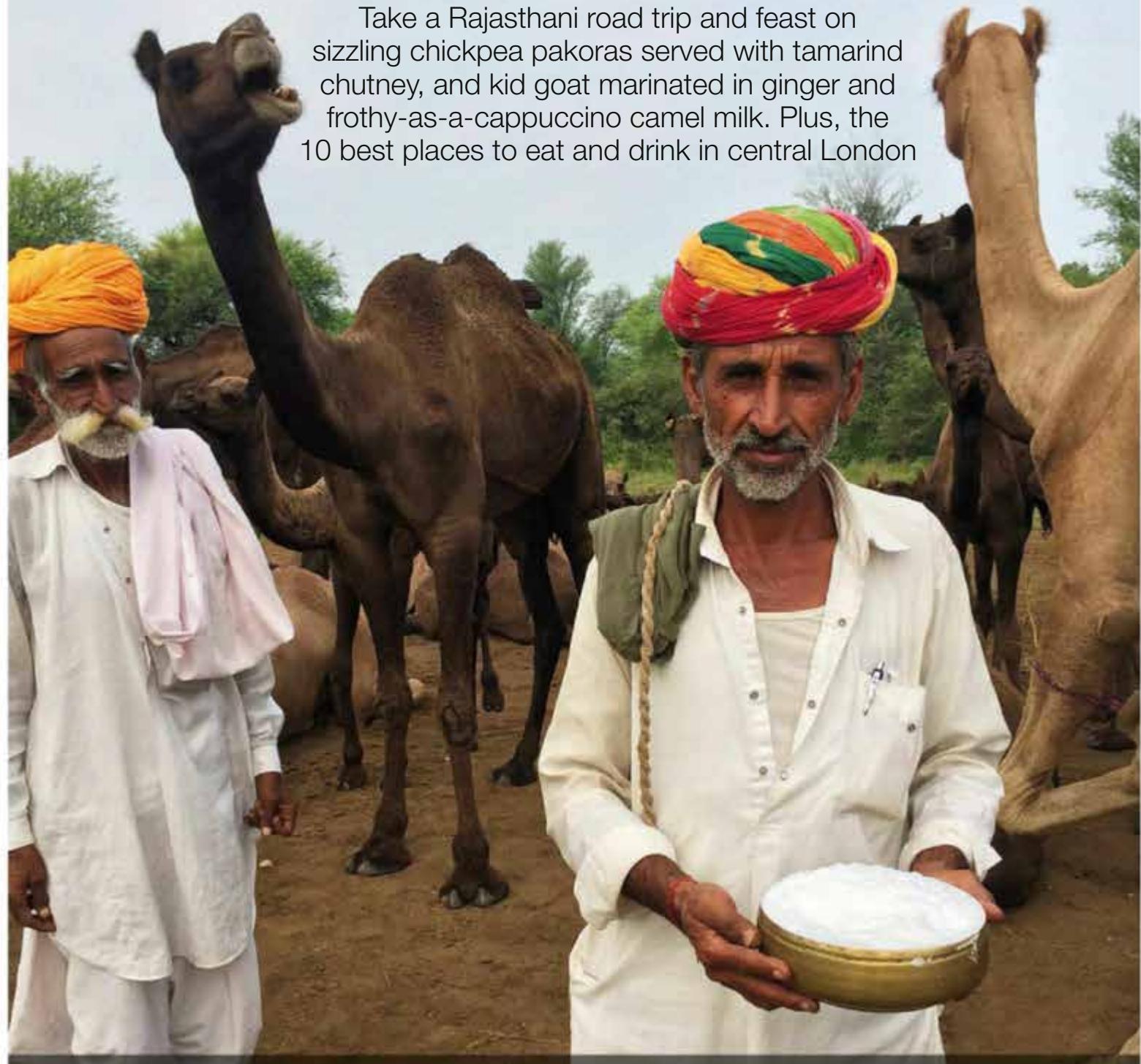
WHY CORK?

With 70% of the top wine makers across the world stating that cork is their preferred closure, I looked closely into the reasons why. It is cork's unique cellular structure which cannot be found in any other closure that preserves the natural characteristics of the wine and contributes to its evolution after bottling – making cork synonymous with good wine. What's more, the extracted cork material is 100% natural, recyclable, reusable and renewable – there could not be a better natural closure.



EXPLORE *Christmas*

Take a Rajasthani road trip and feast on sizzling chickpea pakoras served with tamarind chutney, and kid goat marinated in ginger and frothy-as-a-cappuccino camel milk. Plus, the 10 best places to eat and drink in central London



Artisan gin bars in Amsterdam | Copenhagen's best coffee and craft beers
Croquetas and cava in Madrid | Superior pierogi and pizzas in Warsaw



COOK LIKE A LOCAL

WARSAW

A new wave of chefs in the Polish capital is working wonders with the country's larder of beetroots, berries, mushrooms and cheeses, putting a modern spin on pierogi, pizzas and local artisan wines

Words REN BEHAN



Warsaw is home to a sociable and modern culinary landscape in which key Polish ingredients (beetroot, apples, wild berries, forest mushrooms, goose, herrings, ribs, soured cream and dill) and traditional dishes such as pierogi (dumplings) are being rediscovered and reshaped to appeal to contemporary palates.

Seasonality and local provenance are as fundamental to food in the capital as they are in the rest of the country, with fermentation less of a trend and more a way of life. Craft beers, fruit tinctures, Polish wines and cheeses are also becoming commonplace on menus.

With old industrial buildings being transformed into modern dining, drinking and shopping spaces, there's no shortage of trendy places to try the city's culinary riches. Street food is now an intrinsic part of Warsaw's food scene, too – breakfast markets offer food and drink stalls featuring artisanal breads, Polish honey and locally grown fruit and veg, though you'll also find bubble waffles, Polish pancakes and more globally inspired dishes. The banks of the Vistula river also see pop-up food stalls setting up shop, and Warsaw hosts a unique night market, where Maka i Woda (Flour and Water)'s pizzas are worth a visit alone. In December, don't miss the Christmas food markets that pop up all around the Old Town.

At the other end of the spectrum, Warsaw is now home to two Michelin-starred establishments (Atelier Amaro and Senses). What sets these restaurants apart from their equivalents elsewhere is that fine dining in Warsaw is an affordable and relaxed affair. »

5 of the best places to eat & drink...



ALE WINO

Sundays at Ale Wino have gained a cult following since the sous chef took over the kitchen to offer traditional Sunday family favourites. It also stocks an impressive selection of wines, including some up-and-coming Polish labels. alewino.pl



BRASSERIE WARSZAWSKA

The place to be seen in Warsaw – opt for pierogi ruskie, to start. Main courses focus on steak and fish, while the talented pastry chef creates delights such as jagoda, a blueberry mousse encased in chocolate, for dessert. brassierewarszawska.pl



HALA KOSZYKI

Built in 1906 and known as the People's Bazaar, the newly renovated market hall of Hala Koszyki is capturing a new audience. Bar Koszyki dominates the centre of the complex, but you'll also find a culinary academy and an array of restaurants across two floors. koszyki.com



SOLEC 44

Chef Aleksander Baron is a culinary idol in Warsaw, on a mission to inspire both his kitchen team and his diners. The menu offers smoked and fermented ingredients, accented with fresh and locally sourced produce. solec.waw.pl



SAM

Start your day with traditional eggs served in a frying pan, or shakshuka, at SAM. The bread is made on-site – try it with Polish farmer's cheese with radish and cucumber. sam.info.pl

Polish spiced Christmas cookies

1 HOUR | MAKES 24 | EASY

Instead of making the icing to decorate the cookies, you could buy writing icing.

unsalted butter 115g, plus extra for the baking sheets

soft dark brown sugar 115g

runny honey 8 tbsp

plain or rye flour 450g, plus extra for dusting

baking powder 2 tsp

ground ginger 2 tsp

ground cinnamon 2 tsp

mixed spice 2 tbsp

cocoa powder 2 tbsp

egg 1

TO DECORATE

icing sugar 150g, sifted

egg white 1

food colouring (optional)

• Heat the oven to 200C/fan 180C/gas 6.

Lightly butter three large baking sheets. Put the butter, brown sugar and honey in a saucepan and heat gently. Stir only until the butter has melted, then remove from the heat.

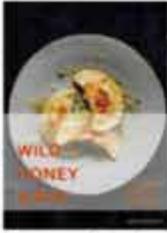
• Sift the dry ingredients into a large bowl, mix well, add the egg and mix again. Pour the melted butter mixture into the dry ingredients and stir until the dough starts to come together.

• Tip the mixture out onto a lightly floured worksurface and knead to form a ball. If the mixture is too crumbly, add a tablespoon of water at a time until it comes together. Roll out to 3mm thick. Cut out shapes using cookie cutters and lift the cookies onto the baking sheets, leaving a 1-2cm gap around each. Bake in batches for 7-8 minutes, until golden.

• Make the icing by stirring together the icing sugar, egg white and a tiny splash of water. If you like, divide the icing into different bowls and add a little food colouring to one or more bowls. Mix together until you have a thick paste (or pastes) that will pour evenly off a spoon. Fill a piping bag fitted with a fine nozzle with the icing and put to one side.

• When the cookies are baked, they will still be a bit soft. Using a palette knife, carefully lift them onto a wire rack and leave to cool. If you are decorating the cookies for the tree, use a chopstick to make a small hole in the top of each cookie as soon as they come out of the oven. Don't press too hard or you'll break them.

• Once cooled, decorate your cookies with the icing. Store in an air-tight tin for up to 2 weeks. If used as Christmas tree decorations, they can be left on the tree for the season.



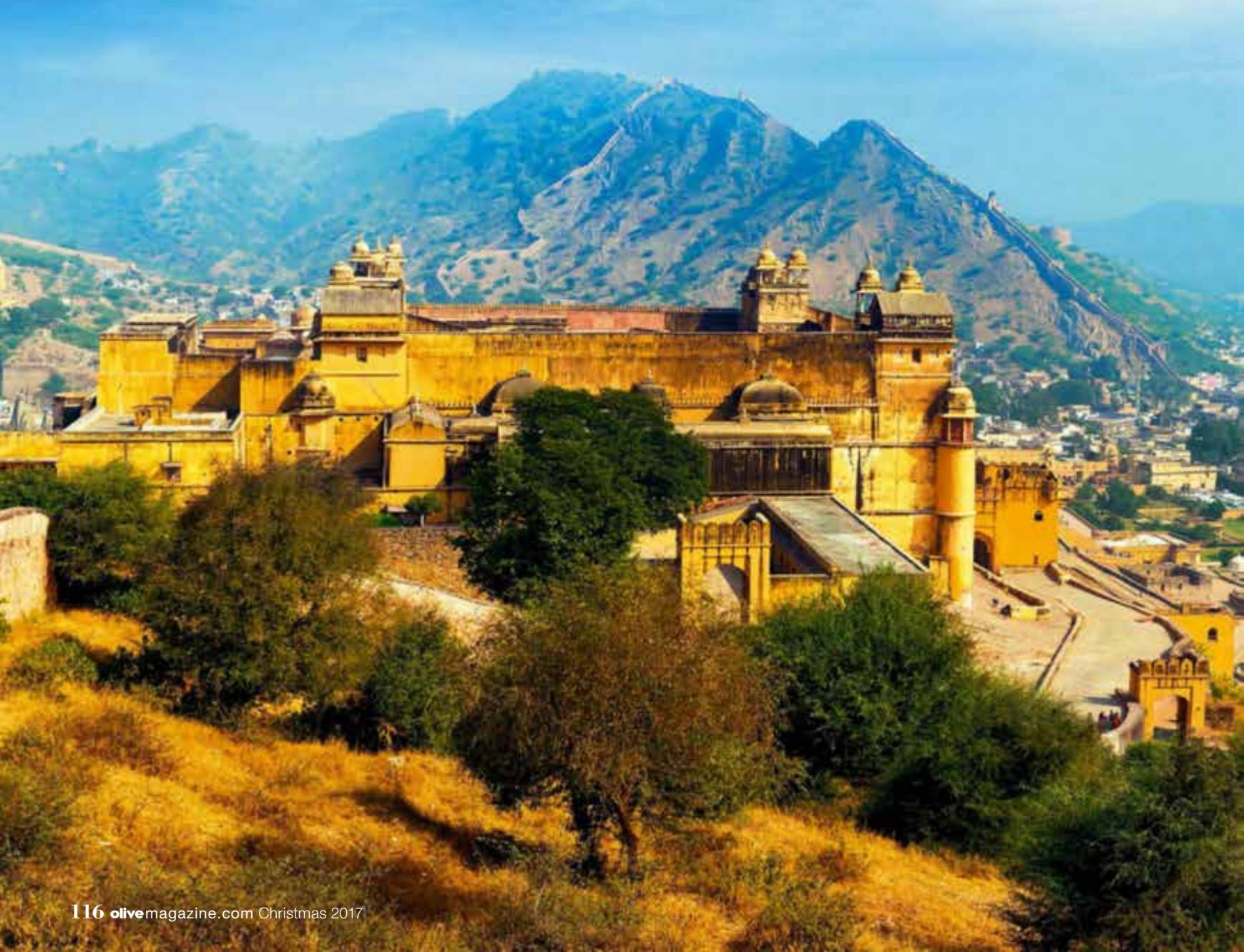
TRUST
olive

A British food writer of Polish descent, Ren Behan has just published her first cookbook, *Wild Honey & Rye: Modern Polish Recipes* (£20, Pavilion).

On the road: **Rajasthan**

Its signature dish may be a fragrant and spicy mutton curry but there's lots more to try in this northern Indian state, including corn pakoras sprinkled with mango and syrupy gulab jamun

Words LUCY GILLMORE





PHOTOGRAPH: SHUTTERSTOCK

The bread is baking in a mound of smoking cow dung. Small balls of dough are bedded into the hot ash while dhal is stirred over the flickering flames and chunks of masala-marinated mutton sizzle on a spit. It might not sound like the most glamorous introduction to Rajasthan's cuisine, but nomadic romance is woven through this vast, sun-seared desert state, and its history of maharajahs, Mughal emperors and hardy camel herders.

This is not the desert, however, but the courtyard garden of the **Dera Mandawa**, Durga Singh's ancestral home and now a heritage homestay in Jaipur (*deramandawa.com*). Host, agriculturalist and eco-warrior, Durga is passionate about rural Rajasthani cooking. He has a farm a few hours from the city but keeps a few cows in Jaipur. Their dung, along with leftover food, is fed into Dera Mandawa's bio-gas plant to produce the methane gas used in the kitchen.

The skewered meat has been marinated in yogurt, turmeric, ginger, coriander, chilli and wild cucumber. It's not mutton at all, it turns out, but kid goat. "If you fed me mutton I'd be offended," laughs Durga. In Rajasthan most mutton dishes are the far more tender baby goat. It has a fragrant, tangy taste, while the bread rolls are smeared with ghee.

In India, ghee is a national obsession. Durga is in full flow. "Is the crumble laughing or crying?" He rubs his hands together at my look of bewilderment. "It's a typical Rajasthani saying meaning how much ghee has been used. If your picnic is crying it's dripping ghee, if it's laughing the host has been mean."

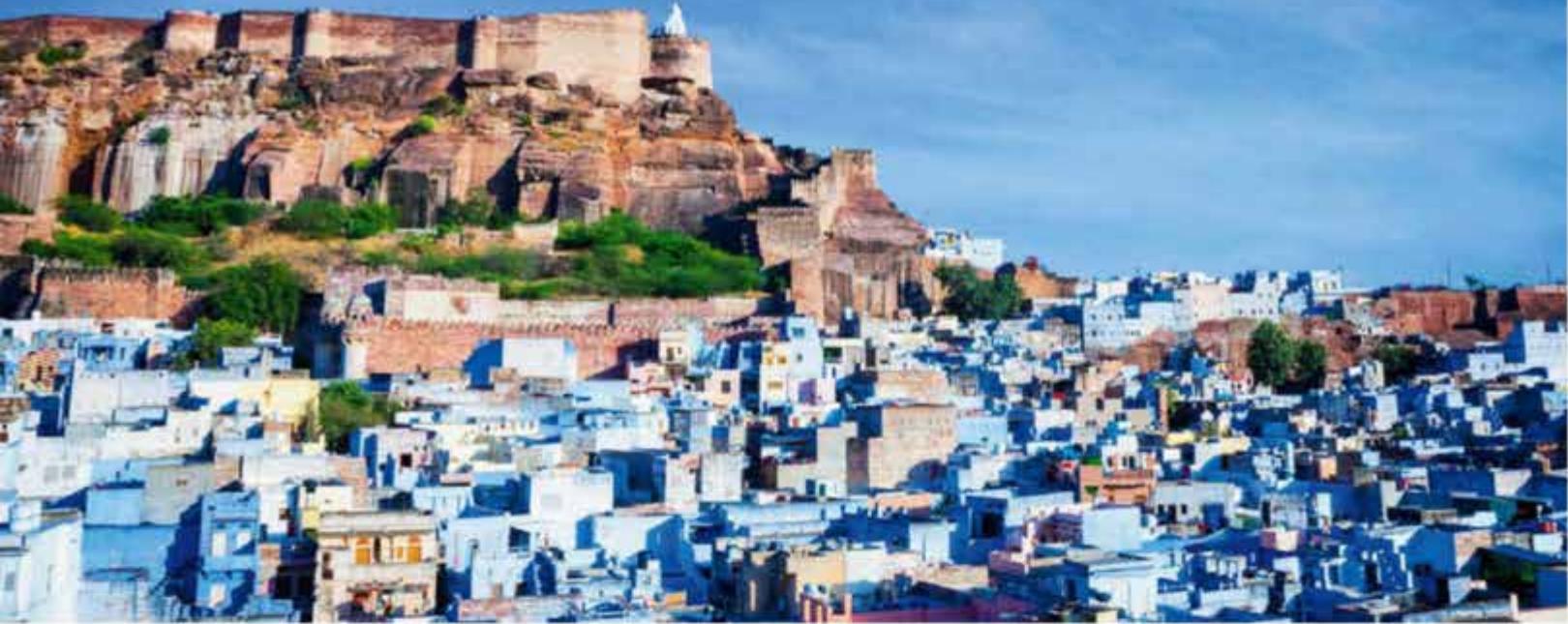
Dairy products play a crucial role in Rajasthani cooking. In this arid region, water has always been scarce so butter, buttermilk and milk are used instead. Although the area is largely vegetarian, the influence of red-blooded Rajput warriors can be seen in Rajasthan's signature dish, laal maas – a rich mutton curry.

Durga and his wife, Usha, also offer traditional Rajasthani cookery classes. Lesson one: how to rustle up baingan bharta (roast an aubergine over a naked flame, to give it a smoky flavour, then mix with chopped tomato and onion, chilli and cumin seeds) and various flatbreads, from roti to chapati. For dessert we heat a pan of milk then add a few drops of lime juice to curdle it. The whey is drained, and honey and cardamom seeds mixed into the resulting chenna (cottage cheese).

Dera Mandawa is a haven from Jaipur's nerve-jangling streets. The grid-patterned capital of Rajasthan was created in 1727 by Maharajah Jai Singh II when the population outgrew hilltop Amber. It was the Prince of Wales who dubbed Jaipur the Pink City after it was given a lick of salmon-hued paint to welcome him in 1876. Today its ochre walls cradle an intoxicating warren of historic havelis (courtyard townhouses) and bustling bazaars. It's home to the spellbinding 18th-century City Palace and Observatory, and ornate five-storey façade of the Hawa Mahal (or Palace of the Winds). Amber Fort, the Rajput capital for more than 700 years, is a short drive away, a magical ridge-top complex of palaces, temples and courtyard gardens.

Back in Jaipur, on an evening street-food tour, my guide, Madhav, steers me towards Jaipur's best pakora maker. A crowd »





gathers around fourth-generation **Jagannath ki Pakodi**'s stall, the tiny deep-fried chickpea flour and vegetable parcels fished out of a huge vat of bubbling oil and served in paper cones with a sour tamarind chutney.

At the next stop, puri maker Sanjay feeds 5,000 people a day. I scoop up chola ki sabji (chickpea curry) with moreish puri (small deep-fried, puffed flatbreads) and fiery green chillies. We snake down what was once the pickle street – now there's just one trader left, sitting cross-legged at the front of his 180-year-old shop. Huge glass jars and earthenware pots are filled with every kind of pickle and chutney, from sweet lemon to jackfruit and ginger. He ladles out a spoonful of syrupy mango and I lick my sticky fingers, its spicy sweetness tinged with fire.

India has a famously sweet tooth and, down another alley, stalls are piled high with mounds of crystallised, granulated and icing sugar.

At Ramchandra Kulfli Wala I bite into kulfli on a stick – frozen condensed milk and sugar with chunky pistachio nuts and cardamom.

Many of the sweets are made from mawa, milk reduced to a curd and sold in round metal tubs. At Ramdev's famous sweet shop the turbaned owner plies me with unctuous syrupy balls of gulab jamun. To wash it all down there's a clay cup of lassi, a tangy yogurt drink from Lassiwala. And, to finish, a stand where a paan wallah smears edible paan leaves with betel nut, lime paste and spices to aid digestion.

The next day I'm heading south, my driver Kishan dodging cows and gaudy trucks as I gaze out at villagers harvesting black lentils. We're

heading to **Rohet Garh**, a 17th-century fortified heritage hotel outside Jodhpur, the gateway to the Thar Desert (houseofrohet.com). For 15 generations the Singh family has called this home and its rooms, decorated in traditional Rajput style, are sprinkled with family photographs. Ornate gates open on to manicured lawns, framed by pretty pavilions where you can lounge among preening peacocks while sipping a gin and tonic.

One of the previous owners, the late Jayendra Kumari, was renowned for her cooking and compiled a recipe book. Anyone taking one of the hotel's culinary workshops is given a copy.

It's not all old-world decadence; the family supports nearby village communities and offers excursions to see a Bishnoi village, and protected Blackbuck antelope herds, in the acacia-pricked desert.

Jodhpur is also known as the blue city (the brahmin houses are painted periwinkle hues), the majestic Mehrangarh Fort towering high above. The city was founded in 1459 on the trading route between Gujarat and Delhi. At the Sardah market my guide takes me to a famous Jodhpur pit stop: Mishrilal. Since 1927 they have been concocting makhamiya lassi here, more a dessert than the Jaipur drink, it has a cloying, sherbet-lemon sweetness.

From Jodhpur we drive through the mist-cloaked pinnacles of the Aravalli Hills to elegant rural homestay **Dev Shree** (devshreedeogarh.com) on the edge of Deogarh. Shatrunjai Singh and Bhavna Kumari's home is set in sweeping gardens on the shore of Ragho Sagar lake with views of hilltop Gokul Fort.

The USP here is the home-style Mewari dishes that you won't find on restaurant menus – and one of the warmest welcomes in Rajasthan. They grow a lot of the vegetables in their kitchen garden and farm. Bhavna gives me a cookery workshop on the veranda. We start with fresh corn pakoras, sprinkled with dried mango powder and a zesty squeeze of fresh lime as they emerge from sizzling oil.

Lauki, meanwhile, is made from four green vegetables: green tomatoes, beans, squash and chillies fried together with mustard seeds, cumin, garlic and turmeric. For dessert, lapsi is a dish of cracked wheat cooked in melted ghee until it softens, sweetened with large chunks of jaggery.

Another highlight for guests is the rural train journey from Khamblighat to Phulad. The train dates back to 1923 and descends 1,000m from the plateau in a giant switchback, crossing vertiginous viaducts straddling deep gorges and screeching to a halt for picnicking passengers to clamber off and feed the monkeys.

From here it's a three-hour drive through the hills to **Ranakpur Camel Lodge**, part of the **LPPS Camel Conservation Centre** set up by Hanwant Singh Rathore and Ilse Köhler-Rollefson (camelsofrajasthan.com). With the arrival of trucks and tractors, the Raika camel herders lost their livelihoods, so the project is helping them diversify into camel milk and camel-milk soap production.

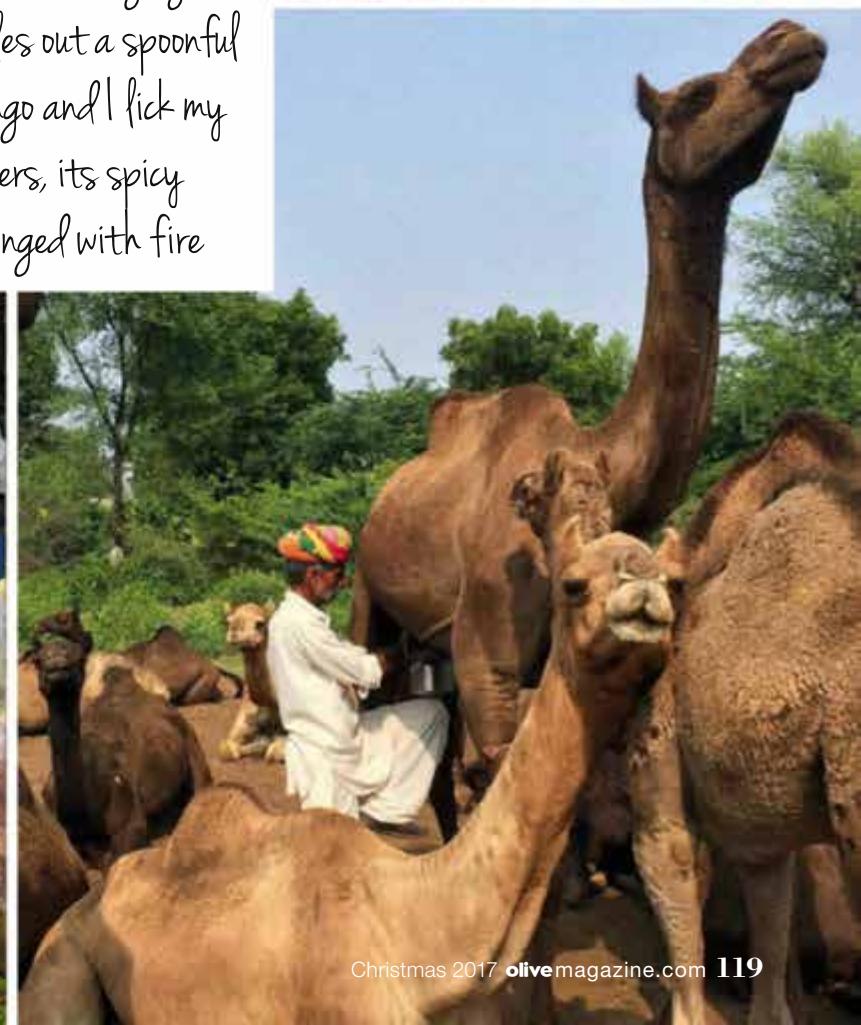
Milking is done early and the milk is then pasteurised and bottled at the lodge's small dairy, and sent to cities such as Delhi and Mumbai. In a clearing Goparam and Babulal are milling »

PREVIOUS PAGE: THE AMBER FORT, NEAR JAIPUR. ABOVE: THE MEHRANGARH FORT, ABOVE JODHPUR. OPPOSITE (CLOCKWISE FROM TOP LEFT): MEWARI COOKING AT RURAL HOMESTAY DEV SHREE; A SWEET SELLER IN JAIPUR; MILKING TIME AT THE LPPS CAMEL CONSERVATION CENTRE; DEOGARH MARKET



Huge glass jars and earthenware pots are filled with every kind of pickle and chutney, from sweet lemon to jackfruit and ginger.

The trader fudges out a spoonful of syrupy mango and I lick my sticky fingers, its spicy sweetness tinged with fire



EXPLORE

among the herd. A calf suckles one teat and the herder squeezes another, the milk spurting into a bowl. Cross-legged on camel wool mats we sip the milk. It's sweet and frothy like a cappuccino.

"Food produced by pastoralists is so much healthier than conventional farming. There are no pesticides and the camels graze on around 36 medicinal plants," Ilse tells me.

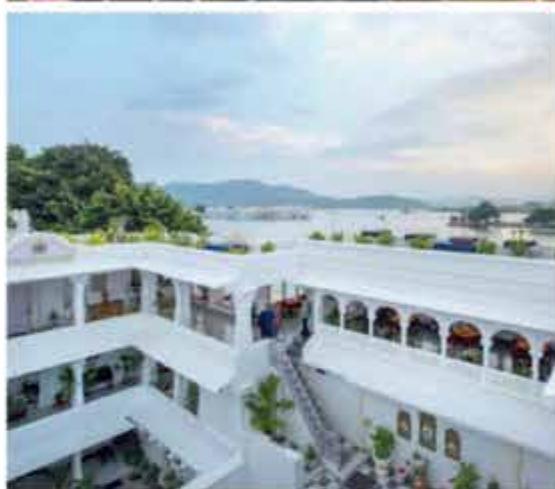
Sitting on the veranda, back at the lodge, she brings out bowls of camel's milk cream cheese: coriander and garlic, green pepper and black pepper; and panchkuta, a traditional camel herder's lunch made from desert fruits, ker, gunda and kachri, and seed pods, sangri and kumptia, foraged and dried by the nomads. It's dark and woody, like spiced undergrowth. "People think the herders are poor but the desert has its own bounty," says Ilse. For dessert she brings out a camel's-milk cheesecake made with lime and honey, and no sugar.

Zigzagging downhill to Udaipur's Pichola Lake we leave the dust of the desert for lush lakeside and the heritage hotel **Jagat Niwas Palace** (jagatcollection.com). It's a magical setting. I head up on the rooftop for my final Rajasthani dinner, the lights twinkling across the water as

I order a laal maas. Scooping up mouthfuls of rich mutton masala, the sauce is a deep chilli red, the meat so tender it's falling apart. But then, of course, it could well have been goat.

HOW TO DO IT

Tailor-made culinary journeys through Rajasthan cost from £3,450 per person for 13 nights, including accommodation, private car and driver, sightseeing with local English-speaking guides, street-food tours in Delhi and Jaipur, a heritage walk in Udaipur, cooking lessons in Jaipur, Rohet, Deogarh and Udaipur, and an overnight stay at the Camel Conservation Centre in Ranakpur (pettitts.co.uk). The price also includes return flights with Jet Airways, which flies daily from Heathrow to Jaipur via Mumbai or Delhi from £559 (jetairways.com). More info: tourism.rajasthan.gov.in. Follow Lucy on Instagram and Twitter @lucygillmore, #olive travels.



RIGHT, FROM TOP: LAAL MAAS (SPICY MUTTON CURRY); JAGAT NIWAS PALACE IN UDAIPUR

PHOTOGRAPH: ALAMY

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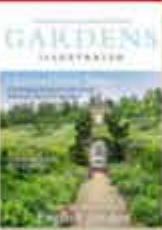
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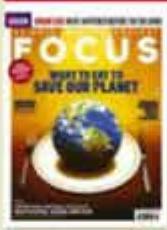


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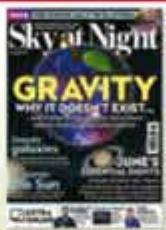


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Weekender CENTRAL LONDON

The capital's food scene may be expanding ever outwards, but for Christmas shopping and shows, the city's heart is where it's at

Words ALEX CROSSLEY

1 Espresso yourself Fifties-style Italian café-bar **Bar Termini** is known for its pre-bottled negronis, but pop in during the day to sip an espresso at the marble-topped counter or recline on a green-leather banquette with a bicerin espresso, stirred up with thick chocolate and foamed milk. bar-termini-soho.com

2 Naan better Breakfasts at **Dishoom**, the small chain of Bombay-café-inspired restaurants, have won a cult following. Not least for the bacon naan rolls – crisp bacon wrapped in tandoor-charred naan with a dollop of chilli tomato jam and cream cheese. Pair with a breakfast lassi or house chai. dishoom.com

3 Killer fillers Pretty Italian deli **Lina Stores** has been a destination for local foodies since 1944. The mint-tiled corner store is packed with anything from metre-long pasta frills to pretty bottles of passata – perfect for stocking fillers. There's also a fresh pasta bar and a counter piled high with 'nduja, finocchiona and gorgonzola. linastores.co.uk

4 Keep it street Fuel up on the run at **Street Food Union** market. We're particular fans of Slingin Po Boys' Louisiana-style sub rolls stuffed with blackened shrimp, and the epic roast-dinner-filled Yorkshire pudding wraps from Yorkshire Burrito. streetfoodunion.com

5 Swede tooth Whether cinnamon or cardamom is your bun of choice, **Fabrique Bakery** is a great place to enjoy a spot of fika. This Swedish stone-oven bakery has brought the concept to London, plying in-the-know citizens with squidgy buns and sourdough fresh from the oven. fabrique.co.uk

6 Like a duck to water For a post-shopping drink or two, head to wine bar and restaurant **Duck Soup**. It's pared-back but cosy, and super friendly. Its range of natural and biodynamic wines, served by the glass, changes weekly, as does the short menu of European dishes chalked up on a board. You can even browse the in-house vinyl collection and choose your own soundtrack. ducksoupsoho.co.uk

7 Just our cup of tea Chinatown is full of great dim sum options, but our pick is **XU**, where stylish interiors hint at 1930s Taipei. We love the punchy starters on the evening menu (XO carabinero prawns, short-rib beef pancakes, crisp chicken wings), but it's great for afternoon tea too. Enjoy a Taiwanese tea ceremony at a green lacquered tea kiosk with a round of sweet potato taro dumplings. Or try a steamed brown-sugar sponge cake. xulondon.com

8 Chop chop! Go for the 'all in' option at cool and casual restaurant **Blacklock** and you'll be faced with pre-chop bites (duck rillettes, kimchi, pickle) followed by huge sharing platters of skinny chops (including short rib beef, lamb cutlets and pork loin) plus chargrilled flatbreads to soak up the juices. The £5 cocktails are fab, too. theblacklock.com

9 A swift one From the team behind Nightjar and Oriole, **Swift** is a classy spot that covers all your cocktail needs. Stand at the slick upstairs bar for a pre-theatre aperitivo (we love the refreshing lemon sorbet, prosecco and Italicus sgrappa) or sink into a sofa in the basement for your whisky of choice from an extensive list. [@barswift](http://barswift.com)

10 Get your udon Duck through the curtains at **Koya Bar** and you're transported straight to Tokyo. A wooden counter spans the narrow space: punters huddle over bowls of springy udon noodles on one side, while chefs add eggs to breakfast bowls, and slip noodles, prawn tempura, tofu and miso pork into hot broth on the other. koyabar.co.uk



HOW TO DO IT

Doubles at the Henrietta Hotel in Covent Garden start from £250 per night, b&b (henriettahotel.com). See **olive** magazine.com for plenty more restaurant recommendations and tips on eating out across the capital.

TRUST
olive

Alex Crossley is acting web & commissioning editor at **olive**, and lives in London.

Indoor street-food markets

Go under cover this winter for the best bites

Copenhagen

It comes as no great surprise that there should be a standout covered street-food market in gastro hot spot Denmark. In fact, there is more than one, but our pick is **Copenhagen Street Food**, where you'll find a world of flavours under one roof – Korean, Mexican, Italian, Japanese and Turkish are just a few of the cuisines on offer, as well as coffee and craft beers.

Established by two local foodie entrepreneurs and set in a former paper mill on the aptly named Paper Island, the market's mission is to offer sustainably produced street food at reasonable prices. An enviable position on the harbour front means that, when the weather permits, you can sit outside on deckchairs enjoying views of the city. When the Baltic wind begins to blow, hunker down inside and grab a spot at one of the communal indoor tables.

copenhagenstreetfood.dk

Madrid

At **Mercado de San Ildefonso**, in Madrid's thrumming Malasaña district, you can sample food from 18 different stalls. As at all good street-food markets, ramen and dim sum fans are catered for, but San Ildefonso really shines in its representation of Spanish flavours and cooking styles, making many of them available under one roof. Look out for prized prawns from the seaside town of Huelva, paella-to-go and exemplary croquetas. Other highlights include Venezuelan-style cornbread sandwiches called arepas.

In the heart of one of the capital's most vibrant neighbourhoods, this custom-designed space is spread across three floors. Set on the site of a 19th-century food market, there's a fuss-free, industrial feel to proceedings. A sociable vibe comes from having plenty of places to perch while you eat and the addition of several bars serving interesting Spanish wines by the glass.

mercadodesanildefonso.com



Amsterdam

Part of an imaginatively renovated former tram depot, De Hallen, in the up-and-coming Oud-West district, **Foodhallen** is the place to head to if you're in search of made-to-order wood-fired pizzas, bao, tacos or waffles. Of the 20 or so street-food kiosks that jostle for hungry diners' attention around a central bar (dotted around the space are other speciality wine, gin and beer bars), a definite highlight is De BallenBar. Headed up by chef Peter Gast, it offers a gourmet take on the classic Dutch snack, bitterballen (pictured), with flavours such as chorizo, goat's cheese and even bouillabaisse. In search of entertainment? Go on a Thursday or Friday, when a Beats & Bites night, running until 1am, creates something of a party atmosphere. Occasional special events are also held at the market throughout the year.

foodhallen.nl



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A whopper of a tartiflette
burger at Le Michet



How to do it...

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THE LOWDOWN TURKEY

Everything you need for the perfect
roast turkey on Christmas Day

Words & recipes ADAM BUSH

WHICH IS THE TURKEY FOR YOU?

When buying your turkey it's important to think about who will be eating it. In the UK there are two distinct types of turkey to buy, and each will be suited to different tastes.

If your family prefers white meat, with a less gamey flavour, look for a white breed of turkey, also known as the Broad Breasted White. As its name suggests, this has a higher proportion of white breast meat to dark leg meat. This is the breed most commonly available from supermarkets in the UK, and is often less expensive than other breeds.

Alternatively, breeds such as Bronze and Norfolk Black are slower growing, with a much more gamey flavour as they are often hung for 14 days. Proportionately they have more leg to breast meat than white turkeys do, so are a better option for those looking for a more pronounced flavour.

If there's only a few people to feed, consider buying a turkey crown (a whole turkey with the legs and wings removed) or a boneless breast joint (see page 26).

WHERE TO BUY FROM

It's worth getting the best-quality meat that you can so, if the budget allows, go for a free-range or organic bird. In most cases the turkey will have had a longer life with access to outdoor pasture, which will give its meat a superior flavour. As with chicken, a lower price can often mean lower standards of welfare.

Any good butcher or farm shop will be able to order in exactly the size/breed to suit your family and friends, and increasingly the supermarkets can, too. Good stockists include kellyturkeys.co.uk, piperfarm.com or most large supermarkets.

PREPARATION IS KEY

You can give your turkey a helping hand by brining it before cooking. This will give you meat that is beautifully flavoured. Osmosis allows water and salt to pass between the cell walls of the turkey, meaning it becomes deeply seasoned and tender, as the salt starts to break down the structure of the meat overnight. It will also ensure crispier skin as salt draws moisture from here – once patted dry it will be ready to get super crisp in the oven.

Wet brining, where you dissolve salt into water and add aromatics, is tricky with a turkey, because of its size. No one wants to be going out in the run-up to Christmas to buy a 25-litre plastic tub!

Dry brining is an easier and just-as-effective option. Mix together lemon zest, thyme, ground black pepper and any of your favourite aromatics (think woody herbs, spices and citrus peel) with 5-6 tbsp of sea salt, depending on the size of the bird. The night before cooking, sprinkle and rub into the turkey, inside and out. The next morning, gently pat dry any moisture that may have been drawn from the skin overnight. Your bird is now ready for the oven.

RESTING THE TURKEY

Most people rest their turkey once they've finished cooking it in the oven, but not everyone knows *why* they're doing it. During cooking the meat has come into contact with fierce heat. This forces the juices to be pushed towards the centre of the turkey. Resting means these juices can re-distribute throughout – meaning juicier meat!

Put the turkey onto a large carving or serving plate, ensuring it's deep enough to collect all those resting juices, and cover with

foil and a clean tea towel and rest for 1 hour. Don't worry, it will still be perfectly warm when you come to carve.

HOW TO CARVE

Forget what you know about slicing the breast and start by removing the legs. Cut down the skin between the leg and breast, and then bend the whole leg back until you feel the joint 'pop'. Slice through the joint, removing the leg from the turkey, then cut through between the thigh and drumstick. Repeat with the other leg. Next, remove the whole breasts, one at a time. Find the breastbone, and cut down one side of it, prising the meat away from the bone until you remove the whole breast. Repeat with the other breast then slice across horizontally, on a board. This will produce the most presentable slices and remove the most meat from the carcass.



TIPS AND TRICKS

- Take the turkey out of the fridge early in the morning (see the stress-busting Christmas Day timeline on p48). If the turkey's closer to room temperature it will cook faster, and more evenly.
- Remove the wishbone before you cook – this will make it easier to remove the whole breast and slice it separately.
- Make sure your gravy and veg are piping hot, as the gravy will bring the turkey temperature back up after resting.

HOW MANY ARE YOU COOKING FOR?

Getting the size of your bird correct is tricky, but our guide to weight and servings will ensure you get it right. The weights here include plenty for left-over turkey sandwiches.

4-6 people = 3-4kg
6-10 people = 5kg
10-12 people = 6.5kg
15+ people = 9kg





PIMPED-UP BUTTERS

A good way to get more interesting and complementary flavours into your turkey is through putting a flavoured butter under the skin as it roasts. This will keep the turkey moist and make it utterly delicious. Make your butter, then, using your fingers, gently pry away the skin from the breast meat, creating a pocket for you to stuff the butter into.

Bacon butter

smoked streaky bacon 10 rashers
onion 1, finely diced
thyme 6 sprigs, leaves removed
worcestershire sauce 1 tbsp
unsalted butter 200g, softened

- Finely chop the streaky bacon and add to a cold frying pan. Cook until it starts to crisp then add the onion and thyme. Continue cooking until the bacon is crisp and the onion is soft. Stir through the worcestershire sauce and pour into a bowl. Once the bacon is completely cool and the fat has congealed, put in a bowl with the softened unsalted butter and beat together using electric beaters.

Herb butter

flat-leaf parsley a small bunch, finely chopped
tarragon a small bunch, finely chopped
chives 1/2 a bunch, finely chopped
lemon 1, zested and juiced
garlic 2 cloves, crushed
black peppercorns 1/2 a tsp, crushed
unsalted butter 200g, softened

- Mix all of the ingredients together in a bowl with the soft butter and season generously with salt.

Christmas butter

dried cranberries 50g, finely chopped
orange 1, zested and juice of 1/2
brandy 1 tbsp
mixed spice 2 tsp
unsalted butter 200g, softened

- Mix all of the ingredients together in a bowl with the soft butter and season generously with salt.

COOK'S NOTES

These butters can be made well in advance and kept in the fridge or even frozen. Just remember to let them soften before putting under the turkey skin, as it will be easier to get an even layer. »

Perfectly cooked turkey

Cooking turkey in a foil tent means it will steam in its own juices, resulting in tender meat. Take off the foil and turn up the oven at the end to get crispy skin. Buy extra-large roasting foil for this and make sure you have a large enough roasting tin for the bird.

turkey 1, giblets removed
onions 3, thickly sliced
olive oil 2 tbsp
sea salt

- Remove the turkey from the fridge at least an hour before cooking and heat the oven to 220C/fan 200C/gas 7. Calculate the cooking time – allow 30 minutes at high heat, then 30 minutes per kilo after you have reduced the heat. So a 5kg turkey will take three hours in total.
- Put the sliced onions into the roasting tin. Put the turkey on a rack and then put the rack into the roasting tin. Drizzle the turkey with olive oil, and season well. (If you've brined the turkey, skip the seasoning as it will be well seasoned already.)
- Pour 2 cups of boiling water into the tin with the onions and cover the whole thing with a double layer of foil. Make sure that it's well sealed around the edges. Put the tray in the oven and cook for 30 minutes, then reduce the temperature to 200C/fan 180C/gas 6 for the remaining cooking time.
- After 1½ hours remove the foil and close the door. Don't open it again until the cooking time is up. To test whether the turkey is cooked, insert a skewer or knife blade into the point where the thigh joins the breast — the juice should run clear. If it is pink, leave it for another 20 minutes and test again. Alternatively insert a digital thermometer into the thickest point – it is cooked when it reads 72C.
- Take the bird from the oven, remove the onions, then strain the juice in the bottom of the tin into a large jug to settle. The fat will rise to the top, leaving the turkey and onion juice beneath. Skim off the fat and use the juice to make a gravy if you wish or serve as it is. Leave the turkey to rest in a warm place covered with foil for 1 hour, then carve.



*Last bite
recipe*

Trifle layer cake

2 HOURS 30 MINUTES + COOLING
SERVES 10 | A LITTLE EFFORT

butter for greasing the tins
CHOCOLATE SPONGE

eggs 4
caster sugar 100g
plain flour 60g
cocoa powder 50g
VANILLA SPONGE
eggs 4
caster sugar 100g
vanilla extract 2 tsp
plain flour 100g
CUSTARD FILLING
whole milk 250ml
caster sugar 100g
cornflour 25g
vanilla bean paste 1 tsp
egg 1
egg yolks 2

RASPBERRY FILLING

frozen raspberries 125g
caster sugar 50g
SHERRY SYRUP
caster sugar 120g
sweet sherry 80ml
TO DECORATE
double cream 600ml
berries 200g (a mix of blackberries, cranberries and cherries)
honey or golden syrup (optional)
edible glitter (optional)

- Heat the oven to 180C/fan 160C/gas 4. Butter and line the bases of two round 20cm cake tins. For the chocolate sponge, put the eggs and sugar in a large bowl and whisk with electric beaters until the mixture triples in volume and leaves a ribbon trail on the surface. Meanwhile, mix together the flour and cocoa powder in a separate bowl.
- Sift the flour mixture, 1/3 at a time, over the

egg mixture, carefully folding together and retaining as much of the volume as possible but ensuring it's thoroughly mixed in. Once all has been added, divide the mixture evenly (best done by weight) between the prepared tins and gently level out. Bake in the oven for 20-25 minutes or until the cakes lightly spring back when pressed and are just starting to come away from the sides of the tins. Allow to cool in the tins for 10 minutes before turning out onto a wire rack to cool completely. Repeat this process for the vanilla sponges, whisking the vanilla extract in with the eggs and sugar, and sifting and folding in the flour as before.

- For the custard filling, put the milk in a pan and bring to a simmer. Meanwhile, whisk together the remaining ingredients. Pour the milk into the egg mixture, whisking constantly to prevent the eggs from cooking. Pour the custard back into the pan over a low to medium heat and whisk constantly until thickened to the consistency of a thick béchamel. Scrape into a bowl and press a sheet of clingfilm onto the surface and chill.
- For the raspberry filling, add half of the raspberries and all of the sugar to a pan and cook until it reaches a jam-like consistency. Remove from the heat and add the remaining berries, mixing together to break up a little. Put aside to cool.
- For the syrup, add the sugar to a pan with 120ml of water and boil for 5-10 minutes until syrupy. Remove and stir in the sherry.
- To assemble the cake, put a layer of chocolate cake onto a cake stand and brush liberally with the syrup. Top with a 1/3 of the custard and raspberry mixtures. Repeat with the remaining layers, alternating chocolate and vanilla sponges.
- To decorate, whip the cream until it holds soft peaks, and spread across the sides and top of the cake. To finish, top the cake with the berries. If using the edible glitter, brush the cherries with honey or golden syrup and coat in glitter.

PER SERVING 684 KCALS | FAT 39.7G
 SATURATES 22.8G | CARBS 66.9G | SUGARS 51.9G
 FIBRE 2.5G | PROTEIN 11.1G | SALT 0.3G

COOK'S NOTES

This is a cake best served soon after assembling. Most of the elements can be made ahead, though – all the fillings, for example, can be refrigerated overnight before using.



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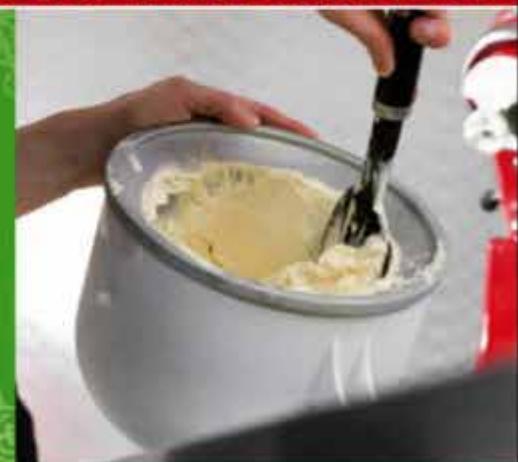
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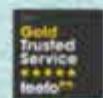
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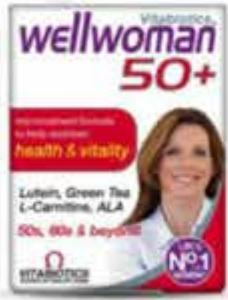
TRIFLE LAYER CAKE, P130

NEXT ISSUE ON SALE 27 DECEMBER

The New Year issue:
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Ghayour's show-off
veggie dishes, a
bumper collection
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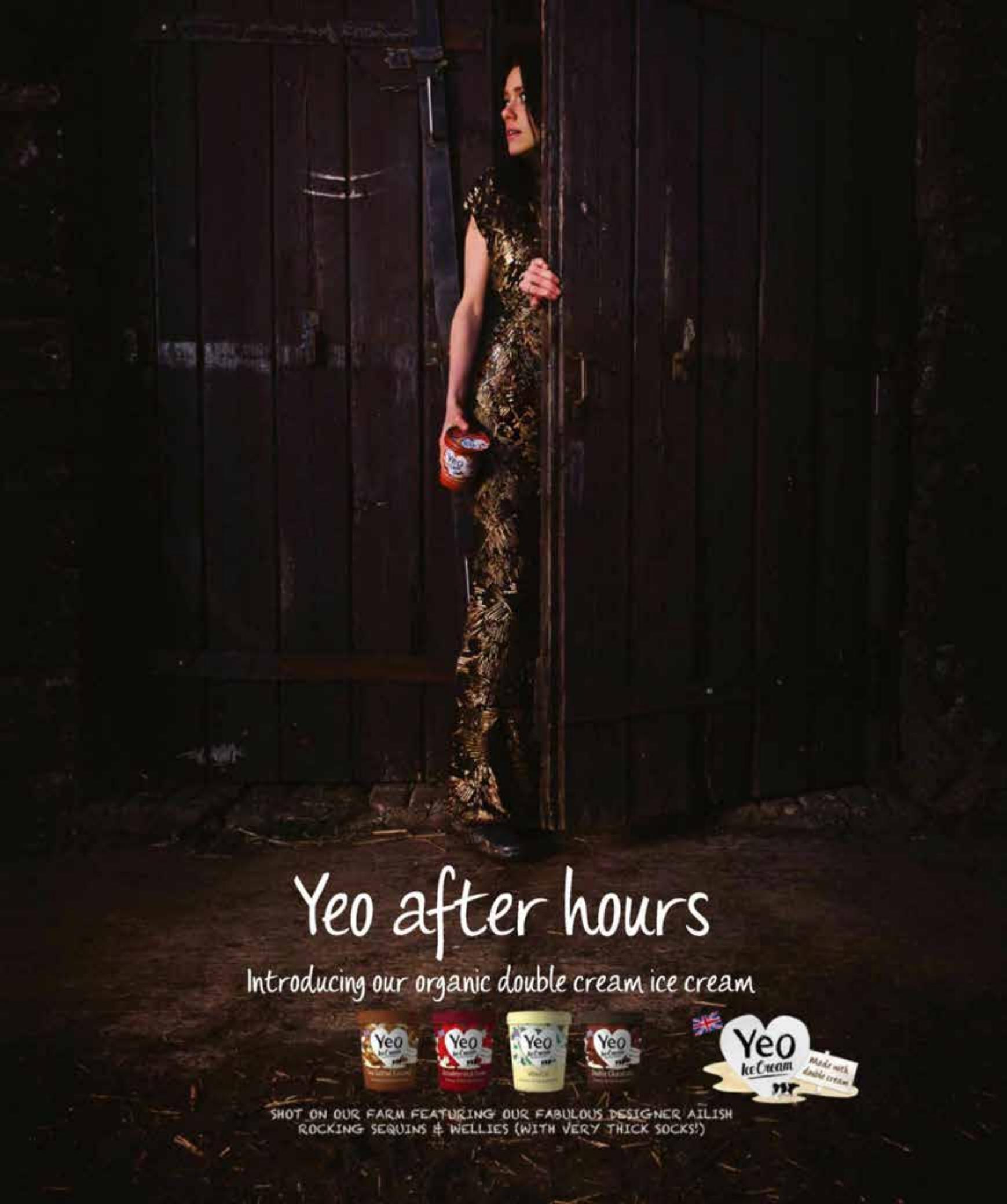
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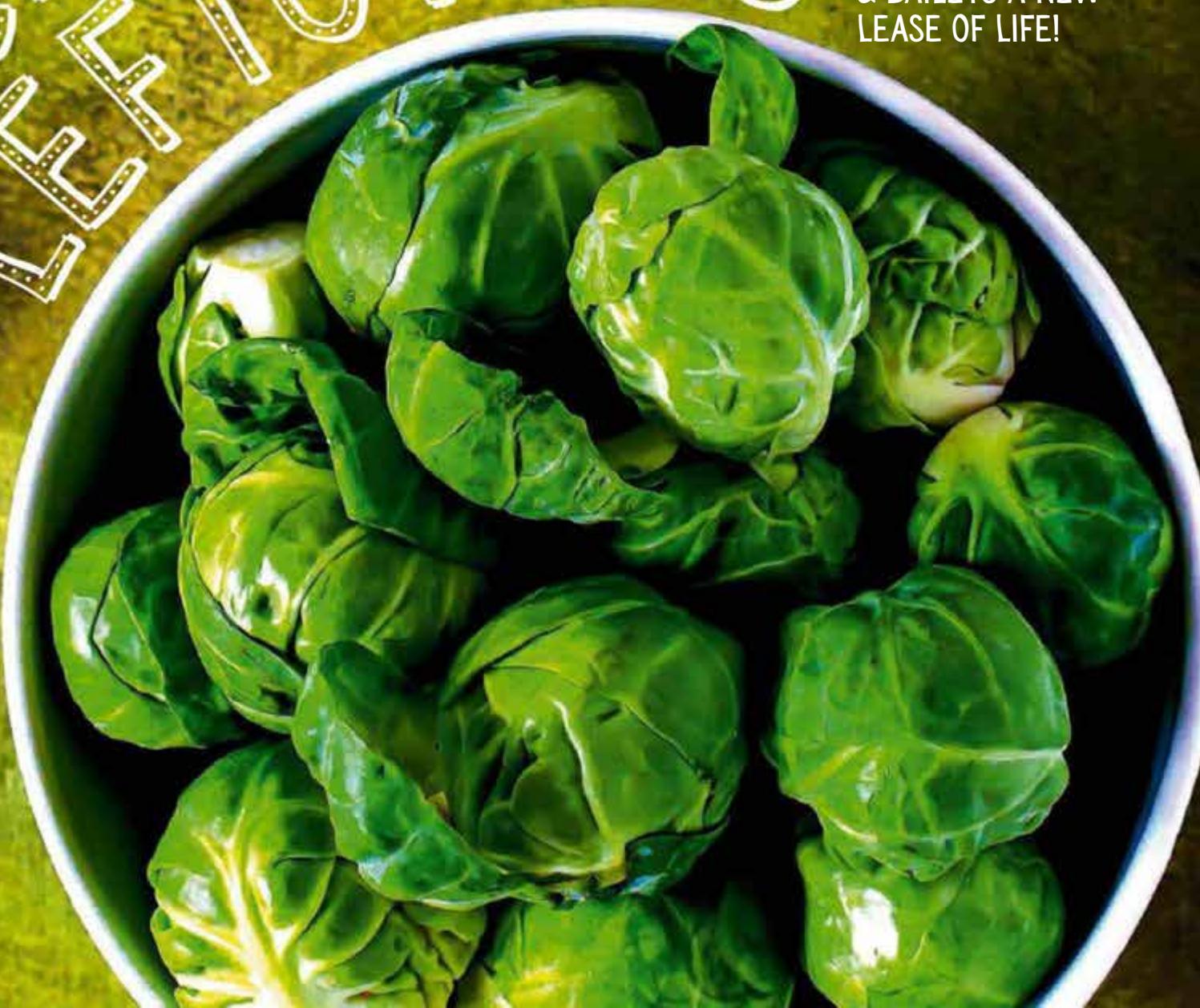


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HAPPY Christmas!



There's little I hate more (except baked beans, perhaps, but this is neither the time nor place to discuss such horrors) than waste. And after extensive research, it seems you, dear readers, feel the same. But at this time of year it can somehow seem hard to avoid – from mountains of wrapping paper and hundreds of pine needles, to that last toffee in the sweet tin. But in this bonus magazine we've 23 ideas to make sure every last scrap of your Christmas food shop gets put to good use. So here you have it – our finest, tried and tested (three times!) recipes for festive leftovers to see you through to the new year.

Laura

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24-27 *Baileys*

Indulge in an Oreo Baileys fridge cake, Baileys tiramisu or Baileys and white chocolate fudge!

SMOKED salmon

Potted smoked
salmon
p6





**Spring onion
potato cakes with
smoked salmon**
p6

Potted smoked salmon

40 MINUTES + CHILLING | SERVES 4 | EASY

skinless salmon fillets 300g

butter 100g

lemons 2

soured cream 100g

smoked salmon 150g, finely chopped

ground white pepper

pink peppercorns 1 tsp

toast to serve

wintery leaves a handful, to serve

• Heat the oven to 200C/fan 180C/gas 6. Line up the fresh salmon fillets on a big sheet of foil, and dot 50g of the butter over the top. Slice half a lemon and poke the slices in among the fish, then season everything with a little salt. Scrunch up the sides of the foil to seal in a parcel, sit on a baking sheet and bake in the oven for 10 minutes. Turn off the oven and leave the fish untouched for another 20 minutes, until just cooked through and flaking.

• Carefully undo the foil and pour all the juices and melted butter into a big mixing bowl. Remove the lemon slices. Add the cooked salmon, along with the soured cream, and the juice and zest from the remaining lemon half. Mix using a fork to break up the fish until it is fine in texture. Mix in the smoked salmon, and season with more salt and white pepper to taste.

• Divide the mixture between sterilised individual jars, or a couple of bigger Kilner jars, and smooth down the surface. Gently melt the remaining butter in a pan with the pink peppercorns. Let the butter settle for a minute so the whiter solids sink to the bottom. Finely slice the remaining lemon and sit a slice on the top of each jar, then spoon the yellow melted butter and peppercorns over the top to cover each completely (you might need more butter depending on the size of the jars). Cool, then chill for at least 2 hours until set. To serve, spread straight from the jars onto hot toast, with a handful of leaves on the side.

PER SERVING 432 KCALS | FAT 35.6G | SATURATES 17.9G

CARBS 2.1G | FIBRE 0G | PROTEIN 25.9 | SALT 2.3G



Spring onion potato cakes with smoked salmon

30 MINUTES | SERVE 4 | EASY |

potatoes 400g, cut into chunks

spring onions 4, finely sliced

plain flour 1 tbsp, well seasoned

spray oil for frying

lemon 1/2, zested and juiced, plus wedges to serve

half-fat crème fraîche 2 tbsp

flat-leaf parsley a handful, finely chopped

grated horseradish or creamed horseradish sauce 1 tbsp

smoked salmon 200g

• Steam the potatoes until tender, mash with plenty of salt and pepper, then stir in the spring onions. Cool then shape into 8 cakes. Dust with the seasoned flour. Spray a non-stick frying pan with oil, then fry the potato cakes on each side for 4 minutes until golden.

• Mix the lemon juice and zest, crème fraîche and parsley with the horseradish and some seasoning, and serve drizzled over the potato cakes and smoked salmon.

PER SERVING 178 KCALS | FAT 4.3G | SATURATES 1.4G

CARBS 20.3G | FIBRE 2.0G | PROTEIN 15.7G | SALT 2.42G

Baked avocado with smoked salmon and egg

20 MINUTES | SERVES 6 | EASY

avocado 3 large

smoked salmon 3 slices, cut into pieces

eggs 6 small, separated

chives, finely chopped to make 1 tbsp

cayenne pepper a pinch (optional)

toasted dark rye bread to serve

• Heat the oven to 200C/fan 180C/gas 6. Halve the avocados lengthways and remove their stones. Cut a small slice off the skin-side of the avocado halves to stop them rolling and put them onto a baking tray. Scoop out some of the middle from where the stone was, add a little salmon to each and then add the egg yolks. Beat the egg whites quickly, so they're a uniform consistency, and pour in as much as you can. Grind over some black pepper and bake for 10 minutes, or until the whites have set.

• Scatter over the chives and a pinch of cayenne, if you like. Serve with rye soldiers for dunking.

PER SERVING 301 KCALS | FAT 25.2G | SATURATES 5.6G

CARBS 1.8G | FIBRE 4.5G | PROTEIN 14.5G | SALT 1.5G

Pizza bianca with smoked salmon and spring onions

30 MINUTES | SERVES 2 | EASY

ciabatta bread mix 150g
crème fraîche 125g
creamed horseradish sauce 2 tsp
shallot 1, finely chopped
parmesan 1 tbsp, grated
spring onions a bunch, trimmed
olive oil 2 tbsp
plain flour for dusting
smoked salmon 100g
rocket a handful
lemon 1/2, juiced

- Heat the oven to 200C/fan 180C/gas 6. Make the bread mix following the pack instructions. Mix the crème fraîche, horseradish, shallot, parmesan and some black pepper.
- Toss the spring onions with 1 tbsp olive oil and some seasoning, then line up in a small roasting tin. Roast for 5 minutes, then remove and increase the oven temperature to 240C/fan 220C/gas 9.
- Roll out the dough with a little more flour (or bread mix) to one or two thin, round pizza bases. Sit on a baking sheet or pizza stone. Spread on the crème fraîche mixture. Arrange the salmon on top, along with the semi-roasted spring onions. Season with black pepper, then bake for 10-15 minutes until really crisp. Mix the rocket with a drizzle more oil and the lemon juice, and scatter over the pizza before eating – with extra grated parmesan, if you like.

PER SERVING 615 KCALS | FAT 40.3G | SATURATES 20.6G
 CARBS 35.8G | FIBRE 2.6G | PROTEIN 25.5 | SALT 3.7G





Walnut and
roquefort scones
p10

Blue cheese

Roast squash, blue
cheese and sage tart
p10



Walnut and roquefort scones

30 MINUTES | MAKES 8 | EASY | V

plain flour 240g, sifted, plus extra for dusting
baking powder 2 tsp
butter 75g, cubed
walnuts toasted and chopped to make 2 tbsp
roquefort (or veggie alternative) 30g, crumbled, plus more for sprinkling
egg 1, beaten
buttermilk or **whole milk** 90ml, plus more for brushing
butter to serve

- Heat the oven to 200C/fan 180C/gas 6. Mix the flour, baking powder and a pinch of salt in a large bowl. Rub in the butter with your fingertips until the mixture looks like flaky breadcrumbs. Add the walnuts and roquefort. Gradually stir in the egg, then buttermilk or milk until you have a firm dough – don't overwork it, just bring it together.
- Turn the dough out onto a floured worksurface. Pat the dough out to about 2.5cm thick and give it one or two rolls with a rolling pin – don't press down or you'll squash out the air. Don't worry if it breaks up a little, simply stick it back together.
- Cut out scones using a 5-6cm cutter. Press straight downwards as quickly as you can and don't twist the cutter – twisting will stick the edges of the dough together and it won't rise as well.
- Lift the scones onto a non-stick baking sheet and brush the tops with buttermilk or milk, then sprinkle a little more roquefort on each. Bake for 12-15 minutes, or until the scones rise and are cooked through. Serve warm, with butter.

PER SERVING 237 KCALS | FAT 12.7G | SATURATES 6.2G
CARBS 24.2G | FIBRE 1.5G | PROTEIN 5.8G | SALT 0.6G

Roast squash, blue cheese and sage tart

1 HOUR 15 MINUTES | SERVES 4 | EASY | V

You can make a round or rectangular tart – just roll the pastry about 3cm larger than you want the tart and fold the edges over to form the shell. Goat's cheese would also work well.

plain flour 200g, plus extra for dusting
butter 100g, cubed
parmesan (or veggie alternative) 100g, grated



Double-baked jackets with creamy leeks and blue cheese

eggs 2, 1 beaten to glaze
butternut squash 500g, cubed
olive oil 1 tbsp
roquefort (or veggie alternative) 100g, crumbled
sage leaves a handful, shredded, plus a few left whole to decorate

- Heat the oven to 200C/fan 180C/gas 6. Whizz the flour and butter to breadcrumbs in a food processor. Add half the parmesan, some seasoning and 1 egg, and pulse to a dough. Wrap and chill while you make the filling.
- Toss the squash with the olive oil and lots of seasoning. Spread in a single layer on a baking sheet and roast for 20 minutes. Cool while you roll out the pastry.
- Use a little extra flour to dust the worksurface then roll out the pastry to a rough 30 x 20cm rectangle. Put on a non-stick baking sheet. Arrange the squash on the pastry, leaving a 3cm-wide border. Dot over the blue cheese and scatter over the shredded and whole sage leaves and the rest of the parmesan. Bring up the edges of the tart to make a freeform shell. Glaze with the beaten egg then cook for 30 minutes until crisp and light golden. Serve warm.

PER SERVING 650 KCALS | FAT 41.4G | SATURATES 24.1G
CARBS 47G | FIBRE 3.5G | PROTEIN 22G | SALT 2G

Double-baked jackets with creamy leeks and blue cheese

1½ HOURS | SERVES 2 | EASY | V

You can do the first bit of cooking in a microwave if you want to speed things up. Cook the potatoes on full power for 10-15 minutes, turning them a couple of times.

baking potatoes 2 large
leek 1 large, halved lengthways and sliced into half moons
butter
single cream 100ml
blue cheese 75g, crumbled

- Heat the oven to 200C/fan 180C/gas 6. Prick the potatoes all over with a fork. Bake for 1 hour turning now and again, until tender. While the potatoes bake, cook the leek in a knob of butter and a pinch of salt until tender. Halve the potatoes and scoop out the middles, leaving a thin shell. Tip the potato flesh into the leek pan, add the cream and more seasoning, and mash together. Stir in the blue cheese. Scoop the mix into the potato-skin shells and put back in the oven for 15-20 minutes until golden and bubbling.

PER SERVING 435 KCALS | FAT 26G | SATURATES 16.5G
CARBS 34G | FIBRE 4G | PROTEIN 14G | SALT 1.7G

Ham, pickled pear and blue cheese salad

30 MINUTES | SERVES 2 | EASY | **LC**

pears 2 small, medium-ripe
cider vinegar 150ml
runny honey 3 tbsp
black peppercorns 8
whole cloves 8
bread 2 thick slices
olive oil 3 tbsp
lemon juice 1 tbsp
poppy seeds 1 tsp
shallots 2, finely sliced
celery stick 1/2, shaved into ribbons
 with a peeler
thick ham slices 200g, torn into pieces



blue cheese (such as **stilton**) 120g, crumbled

mixed leaves 2 good handfuls (frisee, lamb's lettuce and chicory are all good)

- Peel, halve and core the pears, then slice into 1cm-thick half moons. Immediately put in a small saucepan with the vinegar, honey and spices, and heat until the liquid is just simmering. As soon as it is, take off the heat, cover and leave to pickle. Stir occasionally.
- Heat the oven to 220C/fan 200C/gas 7 and cut or tear the bread into chunky croutons. Mix with 1 tbsp oil and some seasoning, spread out on a baking tray and bake for 8-12 minutes until golden.
- Whisk 2 tbsp oil with 1 tbsp of the pickling liquid, lemon juice and poppy seeds, and drain the pears.
- Tip the croutons, pickled pears, shallots, celery, ham, cheese, leaves and dressing into a bowl, toss together, then divide between plates, to serve.

PER SERVING 368 KCALS | FAT 23.3G | SATURATES 9.2G
 CARBS 17.7G | FIBRE 2.7G | PROTEIN 20.7G | SALT 2.2G



TURKEY

Ultimate Boxing Day stacked sandwich

20 MINUTES | SERVES 1 | EASY

streaky bacon 4 slices

left-over stuffing a couple of slices

roast turkey 4 thin slices

bloomer 2 slices, toasted

cranberry sauce 2 tbsp

watercress or **rocket** a small handful

brie a few slices

CHRISTMAS MAYO

mayonnaise 8 tbsp

gherkins 2, finely diced

shallot 1, finely diced

dijon mustard 2 tsp

- Fry the bacon until it's really crisp, and heat up the stuffing and turkey wrapped in foil in the oven. Mix all the Christmas mayo ingredients together.

- To assemble the sandwich, put a slice of toasted bread on a plate, spread it with cranberry sauce and top with the stuffing.

- Add a small handful of watercress, then the turkey, bacon and brie. Spoon over 2 tbsp of the Christmas mayo and add the other slice of toast, press down and skewer into place.

PER SERVING 1,210 KCALS | FAT 85.3G

SATURATES 23.5G | CARBS 45.7G | FIBRE 2.6G

PROTEIN 63.6G | SALT 6.6G





Cobb salad with turkey and avocado

10 MINUTES | SERVES 2 | EASY | LC

avocado 1, small, chopped
roast turkey breast

200g, chopped

mini plum tomatoes

100g, quartered

watercress 50g, leaves only

smoked bacon 2 slices, cooked until crisp
DRESSING

extra-virgin olive oil 2 tbsp
roquefort 2 tbsp, crumbled
red wine vinegar 1 tsp
dijon mustard 1 tsp

- To make the dressing, mix the oil with the other ingredients in a small bowl and season.
- Arrange all the salad ingredients, except the bacon, on a serving plate. Crumble over the bacon and spoon over the dressing just before serving.

PER SERVING 434 KCALS | FAT 30.8G
SATURATES 7.5G | CARBS 2.9G | FIBRE 2.6G
PROTEIN 36.6G | SALT 1.9G



Turkey tom ka gai

20 MINUTES | SERVES 2 | EASY | 

flat rice noodles 50g
half-fat coconut milk 400ml tin
chicken stock 300ml
ginger a small chunk, sliced
lemongrass 1 stalk, woody outer leaves discarded, chopped
red chilli 1, sliced

cooked turkey 200g, sliced

mangetout 50g, shredded

lime 1, juiced

brown sugar 1 tsp

fish sauce 1 tbsp

coriander a handful of leaves

- Cook the noodles following pack instructions. Drain and rinse with cold water.
- Bring the coconut milk and stock to a

simmer in a pan, add the ginger, lemongrass and half the chilli, and simmer for 3 minutes. Add the turkey and mangetout, and simmer for 2 minutes. Mix in the lime, sugar and fish sauce, divide the noodles between 2 bowls, ladle over the soup, then finish with the rest of the chilli and the coriander.

PER SERVING 473 KCALS | FAT 23.7G | SATURATES 18.5G
 CARBS 29.1G | FIBRE 0.7G | PROTEIN 39G | SALT 3.32G

Ham

MEAT SPECIALTIES SPELL "SUCCESSION"



Ham and pea croquettes

45 MINUTES + CHILLING | MAKES ABOUT 40
A LITTLE EFFORT

butter 75g
plain flour 75g
whole milk 500ml
mature cheddar 75g, grated
cooked ham 200g, shredded into chunks
frozen peas 100g, defrosted
flat-leaf parsley a handful, finely chopped
eggs 3, beaten
dried breadcrumbs 150g
groundnut oil for deep-frying
english mustard to serve

- Melt the butter in a pan and then stir in the flour to make a thick paste. Gradually stir in the milk until you have a smooth sauce. Simmer over a low heat for 10-15 minutes. Add the cheese and stir until melted, then add the ham, peas and parsley, and season.
- Scoop into a tray or dish, cool, then chill (this can take 2-3 hours, or you could make it the day before). Scoop out large tablespoons of the mix and roll each into small logs, about 5cm long and 2cm thick.
- Put the beaten eggs in one bowl and breadcrumbs in another. Roll the croquettes in the egg then the crumbs. Repeat so you have two layers of egg and breadcrumbs.
- Fill a pan no more than $\frac{1}{3}$ full with oil and heat to 180C (or until a cube of bread browns in 30 seconds), then deep-fry the croquettes in batches for 3-4 minutes until crisp and golden. Scoop out and drain on kitchen paper (you can keep the cooked croquettes warm in a very low oven).

Serve with mustard.

PER SERVING 88 KCALS | FAT 6.1G | SATURATES 2.4G
CARBS 5.1G | SUGARS 0.9G | FIBRE 0.2G
PROTEIN 3.2G | SALT 0.3G



Roots and ham hock broth

30 MINUTES | SERVES 4 | EASY | LC

leek 1 small, washed and chopped
butter 1 tbsp
carrots 2, diced
parsnip 1, woody middle discarded, diced
swede 100g, diced
thyme 1 tsp of leaves
vegetable stock 700ml
ham hock or baked ham 180g, chopped
crusty bread to serve

- Cook the leek in the butter until soft, then add the diced vegetables and the thyme, and cook for 5 minutes until they're tender. Add the vegetable stock, simmer for 10 minutes, then add the ham and simmer for another 5 minutes. Taste and season (ham hock can be quite salty). Spoon into bowls and serve with crusty bread.

PER SERVING 145 KCALS | FAT 3.8G | SATURATES 1.3G
CARBS 13.5G | FIBRE 7.1G | PROTEIN 10.8G | SALT 1.9G



Asian ham baguette with spicy cucumber

30 MINUTES | SERVES 4 | EASY | LC

spring onions 4, whites and greens separated
sesame oil 1 tsp
hoisin sauce 3 tbsp
dark soy sauce 2 tbsp
tomato purée 1 tbsp
runny honey 1 tbsp
chinese five-spice a pinch
cooked ham 400g, shredded or cubed
sriracha 2 tbsp
rice wine vinegar 2 tsp
dried chilli flakes a couple of pinches
cucumber $\frac{1}{2}$, cut into long slices
baguette 1 large or 2 small
Little Gem leaves to serve
japanese mayo to serve (optional)

- Thinly slice the spring onion whites, then the greens, leaving the latter in ice-cold water.
- Mix the sesame oil, hoisin, soy, tomato purée, honey and five-spice, then stir in the spring onion whites and ham.
- Mix the sriracha and vinegar with a good pinch of salt and the chilli flakes, and toss through the cucumbers to coat. If you can, leave for 15 minutes to marinate.
- Split the baguette in half horizontally but not all the way through, and fill with the shredded ham, chilli cucumbers, drained spring onion greens, lettuce and mayo. Cut into 4 pieces to serve.

PER SERVING 363 KCALS | FAT 7.7G | SATURATES 2.1G
CARBS 44.7G | FIBRE 3.2G | PROTEIN 27.2G | SALT 5.6G

Smoked haddock and ham gratin

1 HOUR | SERVES 4 | EASY

potatoes 400g, cut into 1/2 cm slices

onion 1, finely sliced

celery 1 stick, finely sliced

butter 1 tbsp, plus more for the dish

plain flour 1 tbsp

chicken or veggie stock 200ml

half-fat crème fraîche 200ml

skinless smoked haddock 150g, cut into chunks

cooked ham 100g, diced

flat-leaf parsley chopped to make 2 tbsp

green salad to serve

- Heat the oven to 200C/fan 180C/gas 6 and bring a large pan of salted water to the boil. Add the potatoes and, when the water comes back to the boil, cook for a minute, then drain.

- Put the onion, celery and butter in a deep frying pan and cook gently until the onion is golden. Stir in the flour until it no longer looks dusty, then gradually stir in the stock to make a smooth sauce. Take it off the heat and stir in the crème fraîche, followed by the fish, ham and half the parsley, plus some seasoning – be generous with the black pepper.

- Butter an ovenproof dish and layer the potato slices with spoonfuls of the sauce. Finish with the last of the sauce, remaining parsley and some more black pepper, then bake for 40 minutes until golden and bubbling, and the potatoes are tender. Serve with a green salad.

PER SERVING 330 KCALS | FAT 14G | SATURATES 8.3G
CARBS 29.8G | FIBRE 3.8G | PROTEIN 19.2G | SALT 1.8G



SPROUTS



Spiced sprout fritters with duck eggs

30 MINUTES | SERVES 2 | EASY |  

spring onions 4, sliced
butter
brussels sprouts 150g, shredded
medium curry powder 1 tsp
potatoes 200g, boiled and roughly mashed
egg 1
duck eggs 2
coriander a few leaves, chopped
mango chutney to serve

- Cook the spring onions in a knob of butter until soft. Add the sprouts and cook for 2-3 minutes until tender, then stir in the curry powder and cook for a minute.
- Tip into a bowl and add the potatoes and egg, and season well. Mash together, then form into 4 flat fritters.
- Fry the fritters in a little butter for 5 minutes on each side, on a medium heat, until golden and crisp. Fry the duck eggs and season with black pepper.
- Serve the fritters with a duck egg, scattered with coriander and a spoonful of mango chutney.

PER SERVING 342 KCALS | FAT 20.3G | SATURATES 8.1G
 CARBS 18.6G | SUGARS 3.7G | FIBRE 5.4G
 PROTEIN 18.4G | SALT 0.5G



Lamb koftes with kale and sprout salad

40 MINUTES + CHILLING | SERVES 4 | EASY | 

lean lamb mince 400g
red onion 1/2, finely diced
ground cumin 1 tsp, plus a pinch
cayenne pepper 1 tsp, plus a pinch
lemon 1/2, zested and juiced
mint and **parsley** chopped to make
 2 tbsp of each
low-fat natural yogurt 100ml
brussels sprouts 100g
kale 200g, tough stalks removed
 and leaves shredded
olive oil 1 tsp
flatbreads to serve (optional)

- Mix the lamb mince, red onion, cumin, cayenne, lemon zest and herbs. Season and form into 12 small sausages. Chill for at least 1 hour. Mix the yogurt with half the lemon juice.
- Blanch the sprouts for 6 minutes, adding the kale for the final 3 minutes. Drain well. Shred the sprouts, add the kale and toss with the oil, the remaining lemon juice, and an extra pinch of cayenne.
- Line a baking tray with foil then grill the koftes, turning, for 10 minutes until cooked through. Serve with the salad, yogurt sprinkled with cumin and the flatbreads.

PER SERVING 272 KCALS | FAT 15.6G | SATURATES 6.6G
 CARBS 8.7G | FIBRE 1.4G | PROTEIN 23.8G | SALT 0.3G



Roasted sprout, bacon & blue cheese salad with cider-raisin dressing

35 MINUTES | SERVES 4 | EASY

brussels sprouts 500g, larger ones halved
olive oil 2 tbsp

dry-cured streaky bacon 6 rashers
raisins 75g

cider vinegar 5 tbsp

maple syrup 2 tbsp

celery 1 stalk, thinly sliced

pine nuts 50g, toasted

firm-ish blue cheese (like stilton or Blacksticks Blue) 175g, crumbled into chunks

dill a small pack, roughly chopped

baby kale 50g

- Heat the oven to 200C/fan 180C/gas 6. Toss the sprouts with 1 tbsp oil and plenty of black pepper, and spread on a big baking tray with the rashers of bacon alongside. Roast together in the oven, checking after 10 minutes. Remove the bacon when crisp or cooked to your liking, then toss the sprouts through the bacon fat before returning to the oven. The sprouts will take about 25-30 minutes to become brown and tender.

- Meanwhile, put 1 tbsp oil into a pan with the raisins, vinegar and maple syrup. Heat until the liquid starts to simmer, then take off the heat and leave everything in the pan so the raisins absorb the dressing.

- When the sprouts are done, cool for 5-10 minutes, then pile onto a big platter and mix with the raisins and dressing, sliced celery, pine nuts, most of the blue cheese and the dill. Toss through the baby kale leaves and crumble over the crispy bacon and remaining cheese. Eat straight away.

PER SERVING 573 KCALS | FAT 39.4G | SATURATES 14.5G
CARBS 25.6G | SUGARS 22.5G | FIBRE 8G
PROTEIN 25G | SALT 2.2G



Buddha bowls with shredded sprouts and beets

20 MINUTES | SERVES 4 | EASY |

Buddha bowls are generous portions of good-for-you ingredients piled into a bowl as a healthy but filling salad.

olive oil 1 tbsp
lemon 1, zested and juiced
dijon or wholegrain mustard 1 tbsp
cooked quinoa or **couscous** 400g
coriander and **mint** a handful of each, chopped
carrots 2, shredded
pinto, borlotti beans or chickpeas 400g tin, rinsed and drained
brussels sprouts 12, trimmed and finely sliced
cooked beetroots 2, cubed
red peppers 2, diced
sunflower or pumpkin seeds 2 tbsp, toasted

- Whisk the oil, lemon zest and juice, and mustard, and season well. Toss half the dressing with the cooked quinoa and the chopped herbs. Divide between four bowls. Top with the carrot, beans, sprouts, beetroot and pepper in piles on top of the quinoa. Spoon over the remaining dressing and scatter with the seeds to serve.

PER SERVING 428 KCALS | FAT 10.9G | SATURATES 1.5G
 CARBS 57.8G | SUGARS 11.8G | FIBRE 13.9G
 PROTEIN 17.9G | SALT 0.3G

Baileys



Oreo Baileys fridge cake
p26





Baileys tiramisu
p26

Oreo Baileys fridge cake

20 MINUTES + OVERNIGHT CHILLING | SERVES 12 | EASY

vegetable or sunflower oil for the tin

double cream 1 litre, chilled

Baileys 150ml

vanilla extract 2 tsp

icing sugar 2 tbsp

Oreo chocolate creme thins

8 x 96g boxes

- Very lightly oil a 23cm springform cake tin, then line it with clingfilm (the oil helps the clingfilm to stick to the tin).
- Whip the cream with the Baileys, vanilla and icing sugar to soft peaks.
- To assemble the cake, line the bottom of the tin with a layer of biscuits then spread with a thin layer of the cream. Repeat, slightly offsetting the next layer of cookies so they're not sitting directly on top of each other, and keep going until all the cookies are used up. Finish with a layer of cream. Chill overnight. Loosen the cake tin and remove the clingfilm. Crumble over extra cookies to decorate before cutting into slices.

PER SERVING 999 KCALS | FAT 84.2G | SATURATES 36.7G

CARBS 50.7G | SUGARS 30.8G | FIBRE 2.2G

PROTEIN 5.1G | SALT 0.06G



Baileys tiramisu

45 MINUTES + CHILLING | SERVES 8 | EASY

strong black coffee 200ml, freshly made and cooled

amaretto 2 tbsp

double cream 500ml

mascarpone 250g

golden caster sugar 3 tbsp

Baileys 50ml

vanilla extract 1 tsp

sponge fingers 175g

cocoa powder 2-3 tbsp

- Mix the coffee and amaretto in a shallow bowl. Whip the cream, mascarpone, sugar, Baileys and vanilla in another bowl until it forms soft peaks. Transfer to a large piping bag with a wide, round nozzle (about 2cm) and chill.

- Dip the sponge fingers into the coffee for a few seconds on each side until they're well soaked but not collapsing, then add a single layer to a 20cm serving dish, using about

half of the sponge fingers. Pipe over half of the cream, then layer on more soaked sponge fingers, and pipe the remaining cream, in blobs, in an even layer over the top. Chill until ready to serve but for at least 3 hours. Sieve over the cocoa powder to cover all the cream just before serving.

PER SERVING 610 KCALS | FAT 49.9G | SATURATES 31.3G

CARBS 30.6G | SUGARS 22.7G | FIBRE 0.8G

PROTEIN 5.1G | SALT 0.2G

Baileys and white chocolate fudge

45 MINUTES + COOLING | MAKES APPROX 30 PIECES | EASY

butter for the tin

golden granulated sugar 500g

whipping cream 500ml

Baileys 50ml

white chocolate 150g

- Butter and line a 22 x 22cm tin, leaving a small overhang. Put the sugar, cream and Baileys in a large pan and, stirring slowly, bring it to a simmer. Make sure the sugar is dissolved (it will stop feeling grainy on the base of the pan), then turn the heat up to a rolling boil.

- Adjust the heat until the mixture bubbles without getting too near the top of the pan. Keep bubbling, stirring occasionally, until a small amount of mixture dropped into a glass of cold water will form a soft ball that you can pick up on the end of a teaspoon.

- At this stage, the bubbles will have gone from being large and unruly to smaller and more even. Stir in the chocolate until it's melted and pour the mixture into the tin. Cool and cut.

PER PIECE 161 KCALS | FAT 8.5G | SATURATES 5.0G

CARBS 21.2G | FIBRE 0G | PROTEIN 0.7G | SALT 0.03G

Baileys hot chocolate

10 MINUTES | SERVES 2 | EASY

whole milk 500ml

Baileys 100ml

vanilla extract 2 drops

dark chocolate 75g, chopped into small pieces, plus extra to serve

demerara sugar

mini marshmallows

- Heat the milk, Baileys and vanilla in a pan until just at simmering point. Take off the heat, add the chocolate and whisk until melted into the milk. Taste and add sugar if you want to sweeten it. Pour into mugs and add some mini marshmallows and chocolate shavings, if you like.



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